



# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 82

JANUARY 25, 1930

Number 4

Meterville  
7th TIER

## *Armour's* ANHYDROUS AMMONIA

QUALITY is the first consideration in buying Ammonia—

Next in importance is SERVICE.

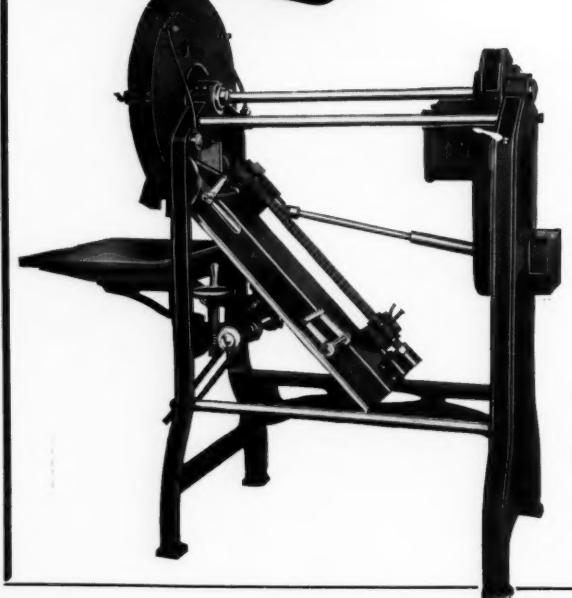
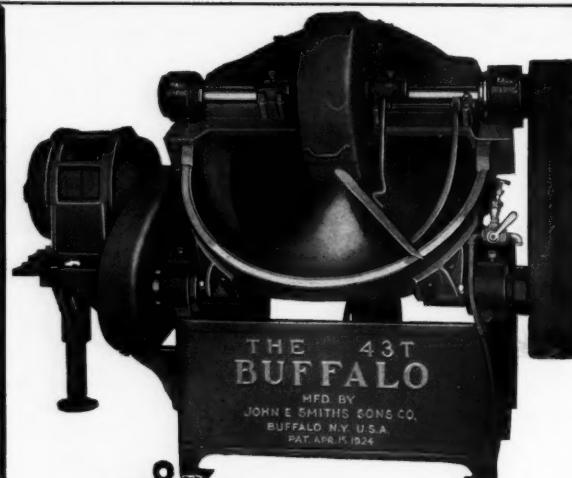
Many convenient stock points enable our customers to get Ammonia quickly when it is needed.

We guarantee our Anhydrous Ammonia to be free from moisture and impurities that prevent maintenance of desired low temperatures, and is sold subject to consumer's test before attaching cylinder to machine.

### Armour Ammonia Works

Owned and Operated by

**ARMOUR AND COMPANY**  
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To make the best sausage—most profitably—use the world's greatest sausage machines—“BUFFALOS”!

### “BUFFALO” Self-Emptying Silent Cutter

—with bowl raised and lowered by compressed air.

Cuts and empties a batch of meat in  $5\frac{1}{2}$  minutes—without touching it by hand.



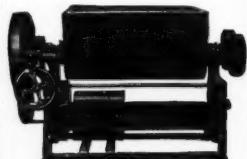
“BUFFALO” Air Stuffer  
Equipped exclusively with patented Superior piston  
Guaranteed leakproof

### “BUFFALO” Meat Grinder

Cuts clean without any heating or mashing of the meat. Takes large chunks through the fine plate in one operation.



Schonland patented  
Casing Puller  
Saves 50% to 65% in time  
and labor



“BUFFALO” Mixer  
A necessary machine to obtain high grade sausage

### TRUNZ- “BUFFALO” BIAS Bacon Slicer

Produces a  $1\frac{1}{2}$ -inch wide slice from 1-inch thick bacon by cutting it on the bias!

Gives you a 41% increase in your slices.

*It will pay you to investigate these profit-producing machines!*

**JOHN E. SMITH'S SONS CO.**

BUFFALO, N. Y., U. S. A.

Branches: Chicago—London—Melbourne

# H. P. S. NEWS

C. CARR SHERMAN, Editor

Vol. I

January 25, 1930

No. 3

## The Great First Industry

With an annual volume well over three billion dollars, the Slaughtering and Meat Packing Industry is rated by the Census of Manufactures as the first industry.

The 1927 figures show a volume of \$3,057,215,718, which, with the addition of sausage manufacturing, the manufacture of soap and kindred products, brings the total amount to nearly three and one-half billion dollars.

Amounts spent for materials, supplies, fuel and power exceed \$2,750,000,000 for the year.

The first great industry—and it is with a feeling of pardonable pride that we say we supply leaders in that industry with their high quality wrapping papers.

## Short Ones

It will be a Scotch packer who will find a way to condense shampoo suds back into soap.

Another thing this country needs is a spot remover to remove spots left by spot removers.

Some jazz bands don't realize that an adult cow can make just as much noise as they do—and give milk besides!

After years of research, scientists have discovered that the kind of hens that lay the longest are dead hens.

## Permits Meats to "Breathe"

H. P. S. Oiled White Loin Paper permits fresh meats to "breathe" through the paper. Loins wrapped in it do not sweat, resulting in less shrinkage, brighter color and fresher looking meats. H. P. S. Oiled White Loin Paper fully protects the meat. It is a uniform-quality paper and H. P. S. prices make it profitable for you to use it.

## "My Fate Is in Your Hands"

Producers of foodstuffs realize that the housewife is the final court of appeal. She is the one who has determined, times without number, whether an article of food shall be a high success or shall utterly fail.

She is the one who buys certain packaged foods and certain trade marked meats—and it's generally because, having tried a certain brand, the manufacturer or packer has kept faith with her. He has kept up the high quality she found in her first purchase.

The housewife is interested in quality. She doesn't bother a great deal about the details necessary to obtain that quality. For example, she doesn't care at all how you wrap your meats going into the freezer. You may even not wrap them at all as far as she's concerned. But she does recognize the results of improper wrapping. She knows when proper preservative precautions have not been taken, because

## —and there are many more!

WM. OPPENHAM, President

HARRY BOOCY, Sec'y-Treas.

### DES MOINES PACKING COMPANY

PACKERS

Beef - Veal - Mutton

1700 Maury Street  
DES MOINES, IOWAH. P. Smith Paper Company,  
1130 W. 37th St.,  
Chicago, Ill.

Gentlemen:

When a packer saves \$11.07 on a \$30.92 order as we did on the shipment just received from you -- it makes him feel like the chap who after winning his first bet on the horses, said: "How long has this thing been going on?"

But unlike playing the ponies, we are sure of cashing every bet in placing our oiled and waxed paper business with H. P. Smith Paper Company. Our only regret is that we did not answer your ads a long time ago.

We are indeed pleased, doubly so because in addition to the sizable saving in price, the quality of your paper, if anything, is finer than that for which we've always paid more money.

Yes Sir! We're pleased -- and here's our check in prompt payment to prove it.

Sincerely yours,

DES MOINES PACKING COMPANY

Per Harry Boocy

HB:HEB

This letter *proves* what we have been telling you from time to time. We give you quality packing papers and effect real savings in their cost. Send us samples of the papers you are now using, and ask us to give you quotations for your requirements.

**H. P. Smith Paper Company**  
1130 West 37th Street--Chicago, Illinois

the quality is affected. And, in those cases, she is quite likely to switch brands.

Meats going to the freezer, particularly hams and bellies, need proper protection against the air currents constantly circulating therein. If they haven't this protection, freezer burns develop—and the housewife recognizes this defect!

For this reason, many of the nation's important packers insist on having their freezer meats fully protected with H. P. S. Freezerwrap. They are con-

vinced, through actual tests and continued use, that this protection permits their hams and bellies to retain the high quality for which they are famous.

H. P. S. Freezerwrap preserves the original freshness and wholesomeness of the meat—helps packers maintain the high quality upon which their reputations have been built.

We'll gladly send samples of H. P. S. Freezerwrap, together with prices, promptly on request.

(Advertisement)



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**RHINELANDER**  
**Greaseproof**?

that offers such savings in  
 wrapping greaseproof jobs  
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**Classify Your  
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 Lard (inner liners in cartons)  
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 Sliced Bacon  
 Bacon (whole pieces)  
 Bacon (inner liners in cartons)  
 Bacon Ends  
 Sliced Boiled Ham  
 Sliced Baked Ham  
 Smoked Ham  
 Boiled Ham  
 Baked Ham  
 Ham Butts  
 Cottage Butts  
 Roulette  
 Dried Beef  
 Dry Mince Meat  
 Chili Con Carne  
 Corned Beef Loaf  
 Liver Cheese Sandwich Loaf  
 Meat Loaves (all kinds)  
 Vienna Style Sausage  
 Skinless Franks  
 Bologna  
 Liver Sausage  
 Salami  
 Pork Sausage (link)  
 Sausage (inner liners in cartons)  
 Head Cheese  
 Souce  
 Scrapple

**I**T IS a paper that has superior greaseproof qualities and offers absolute greaseproof protection.

Its cost is low—accordingly when it is used on jobs that are solely greaseproof wrapping jobs, it turns a great slice of wrapping overhead into pure net profits. It saves money—not a little money, but lots of money. Enough to make it a major item of special interest to you.

Rhinelanders Greaseproof Parchment is a beautiful paper to look at. Wrapped around a meat product it has the crisp, clean look that speaks much for the merchandise it protects. It has a printing surface that takes a brand name or trademark and reproduces it the way the sales department wants it to look.

But all we can say about Rhinelander Greaseproof Parchment won't mean as much to you as the sight of the paper and the tests you give it. Specimen sheets will bring home to you the full force of their story—that there is a better and more economical way to wrap your greaseproof jobs. May we send you specimen sheets today?

**RHINELANDER PAPER COMPANY**  
**RHINELANDER, WISCONSIN**

**Rhinelanders** **GREASEPROOF**  
 Parchment

*A printing surface that gives  
 new life and color to your  
 trademark or brand name!*



*A complete service for Packers may be had at Rhinelander, in  
 Greaseproof Parchment, Bleached and Unbleached Glassine.*

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 82. No. 4

JANUARY 25, 1930

Chicago and New York

## Quick Freezing and Packaging Seen as Hope for Better Meat Distribution

Livestock producers want increased meat consumption.

They see great wastes in present meat distribution methods, and want them remedied.

Getting meat to the consumer at lowest cost and in a most attractive form is their idea of the surest way to stimulate consumption.

*The Federal Farm Board supports these views, and will cooperate in a plan to stabilize livestock prices and cut out meat distribution wastes.*

New meat processing and packaging methods—especially quick freezing—are seen as a chief hope for better meat distribution.

These points were brought out at the annual meeting of the National Livestock Producers' Association at Chicago on January 22-24, by C. B. Denman, member of the Federal Farm Board and former head of the association.

### Stabilizing Livestock Prices.

Stabilizing prices of livestock and getting meat to the consumer at the least cost and in the most attractive way to stimulate consumption are some of the problems to the solution of which members of the association looked.

The first question is cooperation in the formation of a great national livestock sales agency patterned along the lines of the grain, wool and cotton corporations already formed under the supervision of the Federal Farm Board.

The keynote speaker of the convention was C. B. Denman, former president of the association and now the livestock member of the Farm Board.

Mr. Denman told the producers that they had gone a long way in cutting their production costs, and that he believed the average farmer and average cattleman are efficient.

### Meat Distribution Is Inefficient.

"I am sure the average hog producer is rather efficient in his production methods, and I am rather sold on the idea that the average packer is quite efficient," he said. "I am just as surely sold on the idea that our distribution system is altogether wasteful and inefficient," Mr. Denman said.

"Do I mean to say that retail distributors of meat are dishonest or making undue profits? Not at all. I mean to say that the system of distribution is entirely out of date and we must find some better way.

"The new dry ice and quick freezing methods perhaps offer the greatest ray of hope in the future distribution of meat products."

Mr. Denman called attention to the cooperative attitude on the part of the millers and the textile people toward the plans of the board and the new

## Institute Puts Quick Freezing on Regional Meeting Program

So widespread is the interest in quick freezing that the Institute of American Meat Packers has made this the subject of the first regional meetings of the new year.

The first regional meetings of the Institute in 1930 will be held at Chicago on February 20, and at New York on March 6, according to a bulletin just issued to the membership of the Institute by President Wm. Whitfield Woods.

The entire program will be devoted to demonstrations of quick freezing and talks and discussion concerning it.

All packers who find it convenient to attend either of these meetings, regardless of the Institute region in which they are resident, are invited to do so. The program of the two meetings will be approximately the same.

### Authorities Will Speak.

Among the speakers who have agreed

to participate are Clarence Birdseye, vice-president of the General Foods Company; H. F. Taylor, vice-president for scientific research of the Atlantic Coast Fisheries; S. C. Bloom, of Bloom and Kamrath, and C. L. Jones, of the Dry Ice Corporation of America.

There will be a morning session at 10 a. m. and an afternoon session at 2 p. m. In Chicago the meeting will be held at the Palmer House, with a special luncheon between sessions. In New York the meeting will be at the Pennsylvania Hotel, with a special luncheon between the two sessions.

"It is our intention to distribute the times and places and subjects of regional meetings," President Woods stated, adding that "later in the year regional meetings, with a different program, will be held in the West and in the South."

grain, cotton and wool organizations.

**Favor Price Stabilization.**

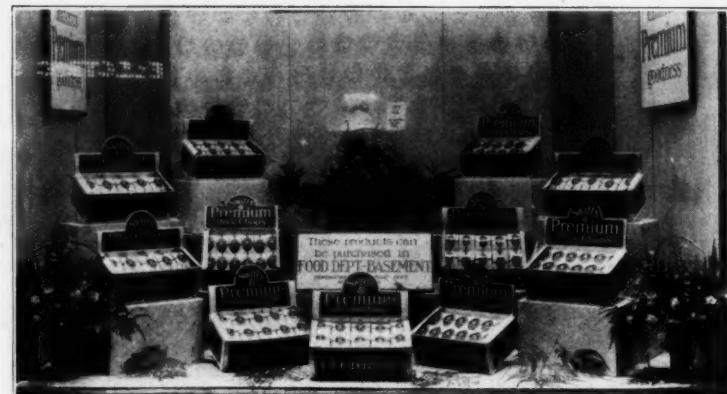
They are not so much interested about price as they are concerned about that price becoming stabilized so they might have some knowledge of what their operating costs would be, he said.

"I think that we as livestock farmers," Mr. Denman said, "will find the same attitude on the part of the membership of the Institute of American Meat Packers, who have their money invested in the great processing plants of this country, to go forward on the same kind of program to stabilize the price of livestock products.

"It has to be an industry program, and we must take into account those who have their money invested in the processing plants of this country as well as those in the picture who are taking toll for a service that is not needed any longer."

In speaking of the desire to have this cooperative livestock sales agency a price-determining agency, Mr. Denman said that the great strides that direct marketing is making must be recognized, and that this type of marketing should be brought under the control of this agency, so that a correlated marketing program with sufficient volume under control, whether on or off the market, would be possible.

At the banquet held on Wednesday evening vice president Homer Davison



HOW ONE PACKER MERCHANDISES PACKAGED RETAIL CUTS

Display of quick-frozen pork and lamb chops made by a Chicago food store when Swift & Co. first put these products on the market. (Photo by THE NATIONAL PROVISIONER.)

of the Institute of American Meat Packers was the principal speaker. Mr. Davison told of the cooperative work the Institute was doing with producers to promote the production of a better type hog. At the same time he told the livestock men of the desire of the packing industry to cooperate in any move which would work for the betterment of both producer and packer.

Elmer A. Beamer, who succeeded C. B. Denman as president of the National Live Stock Producers' Association, was presiding officer at the sessions.

## Swift Plans to Extend Packaged Meat Product Activities

Discussing identifiable packaged meat cuts, Swift & Company's Year Book for 1930 points out that "no development in recent years has aroused more interest in the packing industry" than the preparation of such meat cuts in the packing plant.

The company believes this method of marketing fresh meat is sound, economic and in step with present living and buying habits. "Hence it has originated and pioneered the development and merchandising of meat in identifiable packages."

The company now has numerous patent applications pending to protect its rights with reference to the production and merchandising of these meats.

Pointing to the marked increase in sales of bacon and lard in convenient packages, the company is of the opinion that modern merchandising practice calls for a still further extension of the work of preparing packaged meat cuts in the packing plant.

**Satisfactory Research Results.**

Research by the company has been under way for some time, and as a

result "the selection and packaging of meat cuts at the packing plant, with freshness sealed in by a new and original method" has been made possible. "These cuts can be transported to the retail shop in the same prime condition as when cut from the dressed animal," says the year book.

It is believed the marketing of consumer cuts on a nation-wide scale will simplify the retailer's problem. It will enable him to know just what each product costs, and speed up his turnover. It will reduce his trimming and shrinkage loss, and enable him to carry a larger assortment of goods with a smaller investment. This method, the year book says, also enables the retailer to handle only those cuts that are in demand by his trade.

At the present time Swift & Company are offering pork chops, pork tenderloins, lamb chops—both loin and rib—leg of lamb, shoulder of lamb, rolled lamb loin roast, lamb stew, rolled breast of lamb, sliced calf livers, sliced beef livers and calf sweetbreads in identifiable packages.

Cuts that the company will make available in this form in the near future are porterhouse, club, round and sirloin steaks, rib, rump and rolled rib roasts, beef short ribs, shoulder roasts, shoulder steaks, beef stew, hamburger meat in 1 and 2-lb. packages, veal cutlets, chops, shoulders, leg and veal stew and breast of veal, as well as ox tails and pork cutlets.

**Machinery Must Be Set Up.**

It is recognized that time will be required to make these cuts available everywhere, necessitating gradual adjustment of the company's distributive system. It will also depend in a measure on the rate at which the retail meat market is equipped to handle these new products.

The ability of the company to serve the consumer and at the same time offer a large market to the producer of livestock as well as to the egg, poultry and dairy producer, is pointed to through its 39 packing plants in the United States and Canada, where it expended approximately \$544,000,000 for livestock in 1929; 80 produce plants; 7 cottonseed oil mills, 13 shortening manufacturing plants, and 17 fertilizer plants.

In addition to its other by-product manufactures, the company makes and markets about 10 per cent of the glue that is made in the United States.

**Year Book Contents.**

The book includes President Louis F. Swift's 1930 address to the shareholders, Treasurer R. L. A. Carton's financial statement, a discussion of the livestock price trend in 1929, the company's 30 years of national advertising of meats and meat products, the industry's contribution to medicine and surgery, a list of Swift employees who completed 35 years of company service in 1929, and a list of Swift's identifiable products.

## Farm Board Member Favors Plan to Stabilize Meat Prices

Cooperative sale of livestock, and producer-packer union to stabilize meat prices and wipe out waste in distribution, was advocated by C. B. Denman of the Federal Farm Board before the convention of the American National Livestock Association in convention at Denver last week.

He felt that producers and packers could join together to control production and marketing of meats at a stabilized price. This price should be well understood, he thought, and high enough to return each a profit, yet low enough when the meat is put into a package—with grade and price stamped thereon—to be attractive to the ultimate consumer.

"If there are those who are furnishing an unnecessary service and taking a toll for it, and that service costs so much that it is limiting the consumption of meat and meat products, I believe we all have an obligation to eliminate it, and this is in keeping with the policy which we are directed to carry out," Mr. Denman said.

Breaking up a beef carcass according to the most up-to-date methods approved by the National Live Stock and Meat Board was another feature of the association program. R. C. Pollock, managing director of the board, told of the beef demonstrations that are in progress and of the excellent support the work is receiving.

W. W. Woods, president of the Institute of American Meat Packers, reported on the "Progress of the Meat Industry."

### Resolutions of Cattlemen.

Resolutions adopted by the association include the urge that the packers consent decree be modified to the extent of permitting the larger packers to engage in the retail selling of meats and all related commodities.

Provision of adequate government funds was advocated for the extension of government grading of beef, so that the service could be available throughout the country, and that steps be taken to establish uniform grades by the government to be used by all packers with or without their private name or brand.

Commendation was given the work of the National Live Stock and Meat Board, and a desire expressed that it be continued and extended. For the purpose of supporting the work of the board, a charge of 25 cents a car was approved on all cattle sold in carlots and 1 cent per head on less-than-car- lots.

The association endorsed and ex-

pressed approval of the Agricultural Marketing Act and of the policies of the Farm Board. Individual members of the association were urged to take steps necessary to cooperate in the plans of the board for the orderly marketing of their livestock.

Victor Culberson of Silver City, N. Mex., was re-elected president of the association; H. G. Boice, Phoenix, Ariz., first vice-president; and the following second vice-presidents: William Pollman, Baker, Ore.; George Russell, Jr., Elko, Nev.; Hubbard Russell, Los Angeles, Calif.; Charles E. Collins, Kit

Carson, Colo.; and Charles D. Carey, Cheyenne, Wyo. F. E. Mollin was re-elected secretary-treasurer.

Seattle will be the 1931 convention city.

### CANADA PRODUCERS WILL PACK.

Canadian livestock producers are planning to go into the packing business.

Cooperation on the part of producers to the extent of experimentation in packinghouse operation, so as to follow the products of livestock all the way to the consumer, was described by A. B. Claypool, president of the Alberta, Canada, Live Stock Pool, at the meeting of the National Livestock Producers Association in Chicago this week. Mr. Claypool described some of



EVEN THE PRINCE OF WALES APPROVES BEEF GRADING.

The Prince of Wales is shown here using a grade-marking machine adopted by the British Ministry of Agriculture, at the abattoirs in Caledonian Road, Islington. Home-raised and imported refrigerated meats are graded and marked so that the British housewife may know the grade of meat she is purchasing.

the handicaps which the Canadian producer felt he labored under, due to his one crop method of hog production, and to the present organization of the packing industry in Canada.

He outlined the pitfalls into which cooperative packinghouses had fallen in the past, and the means the Alberta producers would take to avoid similar handicaps.

The pool will not begin operation of its plant until next fall, when a plant with a capacity of 1500 hogs a week will be operated. The effort will be to cater to the domestic rather than the British market, where Danish competition is so keen.

#### BOOSTS BEEF IN MANY CITIES.

An intensive program of demonstrations of modern beef cutting methods throughout New York has been planned by the National Livestock and Meat Board for the latter half of February and all of March.

This is a part of the nation-wide movement in behalf of beef being sponsored by the American National Live Stock Association, the Hereford, Shorthorn, and Aberdeen-Angus breed associations, and the Institute of American Meat Packers. In New York the work will be carried on in cooperation with the New York State College of Agriculture of Cornell University.

The board also announced a number of other engagements for the beef campaign to be filled in the immediate future. These include St. Paul, Minn.; Madison, Wis.; Detroit, Mich., and Cleveland, Ohio. These are special request programs.

In the New York state program the state agricultural college is taking the lead in making arrangements in the various cities. Representatives from the college will be present for all of the demonstrations. The first city on the list is Ithaca, February 14. Eleven other cities will follow in rapid succession as follows: Binghamton, Feb. 17 to 19; Elmira, Feb. 20 to 22; Buffalo, Feb. 24 to March 1; Rochester, March 3 to 8; Geneva, March 10; Auburn, March 11; Syracuse, March 12 to 15; Ithaca, March 17 and 18; Utica, March 20 to 22; Albany, March 24 to 29; New York City, March 31 to April 8.

The other programs mentioned come before those in New York. St. Paul, Minn., is first on the list with a demonstration on January 28 for the Twin City Restaurant Men's Association, and one on February 3 for the Minnesota Retail Meat Dealers Association, which will be in annual convention at that time.

Madison, Wis., is scheduled for February 5, the occasion being a meet-

ing of lamb men at the University of Wisconsin. Associations of hotel men will see the demonstration at both Detroit and Cleveland, the dates being February 10 and 12 respectively. Announcement of future itinerary in the beef campaign is to be made later by the National Live Stock and Meat Board.

The cutting demonstration, a feature of the campaign, presents modern methods of breaking up the carcass into retail cuts. The methods are designed to meet present-day consumer demand for the small attractive cuts of beef and afford the most economical utilization of the carcass from the standpoint of the dealer. These methods which have been carefully worked out over a period of years are demonstrated by D. W. Hartzell, National Live Stock and Meat Board specialist in this work.

#### BIG WESTERN STOCK SHOW.

Packer beef buyers chose the grand champion steer at the National Western Stock Show, held at Denver, Colo., January 18 to 25. This was an Aberdeen-Angus summer yearling steer, and was chosen by judges H. F. Blayne, Branch Curtis and Terrell Davis. It was owned and exhibited by the Colorado Agricultural College.

This twenty-fourth annual show, one of the largest ever held, from the standpoint of both exhibits and attendance, was heralded by the stock show issue of The Denver Daily Record Stockman, in the form of a monograph of the Western live stock and meat industry. This 160-page magazine issue

again depicts the romance and wealth of the Western cattle and sheep country.

The continued growth of Denver as a livestock market is indicated in the receipts of livestock during 1929 when 624,284 cattle, 540,713 hogs and 2,300,000 sheep were marketed through the Denver yards. Since this market opened in 1886, there have been received at the local yards 57,598,114 head of livestock.

In pointing to improvements in packing industry facilities at the Denver yards the magazine calls attention to the consolidation of departments at Swift & Company's plant and the abandonment of the wholesale market, which has been operated in the business center of the city. Alterations and additions at the Swift plant also will provide an outlet for poultry and poultry products and other produce.

Practically every phase of the livestock industry and the livestock market in the West is discussed in the stock show edition of this daily market journal, and the progress made during the year registered.

#### BEEF DRESSING RECORDS.

A world's record in time and exactness in cattle dressing is claimed by Mike Mullins of Chicago. He has been for many years a beef butcher and packing house superintendent, but throughout his career has let nothing interfere with his facility in dressing cattle.

In 36 dressing contests in which he competed he defeated 43 men. His average dressing time was 5 minutes and 30 seconds, the time range being from 3½ to 6 minutes. The period was timed from when the work is begun with the cattle on their backs, the front feet skinned down to the knee joint and the right hind leg skinned to the gambrel joint. The carcasses were dressed perfect within 6 minutes.

In the dressing contests a score of 100 points was allowed for perfect dressing within 6 minutes. All miscuts in either the hide or the carcass were deducted. Mr. Mullins' best score was 103 points in 5 minutes and 41 seconds. His fastest time, regardless of points, was made some time ago at Ames, Iowa, when a steer was dressed in 1 minute and 10 seconds.

#### GERMAN LIVESTOCK SLAUGHTER.

Slaughter of cattle and sheep in Germany during the third quarter of 1929 showed an appreciable increase over the preceding quarter, while the hog kill showed a reduction.

The hog slaughter for the third quarter, 1929, was 3,772,459; the second quarter, 4,005,959; the third quarter, 1928, 4,230,108, as reported to the U. S. Department of Commerce.



CHAMPION BEEF BUTCHER.

Mike Mullins and some of the prize cattle he dressed in record time.

# Solving Waste Disposal Problem in Meat Plant

## Iowa Packer Employed Scientific Research to Give Results Sought Finds Money Spent Good Investment

Disposal of liquid wastes of the meat plant without offense to the community, and in a manner satisfactory to health authorities, has been a problem.

This has been true particularly in those plants located in built-up sections of a city without outlets, such as large streams, into which to discharge these wastes.

As the size of these plants increases the subject of the treatment of plant waste and the disposal of it becomes increasingly important.

One packer who has worked on this problem is Jacob E. Decker and Sons Co., Mason City, Ia. After spending considerable sums for research work a new method of treatment was developed, and the sewage treating plant was rebuilt.

Cost of treating and disposing of plant sewage has been cut in half, and even lower operating costs are expected. Health authorities have been satisfied, and there are no odors about the plant to offend those in the vicinity. Objectionable constituents in the waste have been reduced about 90 per cent.

The following description of this waste disposal system at the Decker plant will be interesting and valuable to those who have a similar problem.

### Treating Meat Plant Waste

By Jay E. Decker.\*

The plant of Jacob E. Decker and Sons Co., Mason City, Ia., is located on a small stream called Lime Creek. For a decade the disposal of the liquid wastes from this plant has been a troublesome problem. The situation became particularly grave during dry weather, when the water in the creek was at low level. In 1921 it became necessary to purify adequately the liquid waste before it was discharged into the creek.

A number of eminent engineers and other authorities on sewage disposal were called into consultation. The result was that in 1921 an activated sludge

plant was constructed. It was soon evident that the aeration provided was inadequate, and so in 1923 the aeration tanks were doubled in size. This plant was in operation until the summer of 1928.

Results with the activated sludge process were quite variable. At times clear effluents were obtained, but most of the time the effluents were not satisfactory. Extreme variations in volume and strength of wastes reaching the plant caused marked upsets in efficiency of the process. The sludge did not settle properly, and frequently it went into the stream with the effluent. Objectionable odors were common, and what was particularly disconcerting to us was that the cost of operation was extremely high.

#### Fellowship Studies Problem.

In 1925 exceptionally unsatisfactory conditions developed in Lime Creek, and again we realized the necessity for better purification of our wastes. We were at a loss as to what course to follow, but were convinced that our problem could not be adequately solved without more detailed knowledge and study.

We were advised by our engineers that experimental research should be carried on, and that Dr. Max Levine of Iowa State College, Ames, Ia., should

be consulted. Dr. Levine suggested the establishment of an industrial fellowship at the Iowa Engineering Experiment Station for the purpose of conducting research into the most feasible method for treating our waste. After a conference with the director of the station such a fellowship was established.

The studies were not restricted to any one method of treatment, but included activated sludge, ordinary trickling filters and other processes. A year of research at an expense of almost \$10,000 ended in March, 1928. The Currie Engineering Co., Webster City, Ia., was engaged to make recommendations on the basis of the experimental results obtained. They submitted plans and specifications which were approved by us and by the State Board of Health. A contract was let in 1928 and the plant completed in January, 1929.

#### How the Plant Operates.

A general description of the new plant follows:

The old activated sludge process was abandoned, and such parts of the old plant as were possible to re-use were taken into the new plant.

The old drum screen was improved in its setting and water depth to secure a better cascade for self-cleaning, and the screen elevator was reconstructed with open slots in the buckets to permit carrying of the screenings only. A new wet well was constructed and the old wet well used as a dry well.

The liquid waste flows by gravity through the screen to the wet well. In the wet well it was found necessary to have three pumps to handle the variation in flow. One of these has a capacity of 350 gallons per minute, one, 750 g.p.m. and one, 1,000 g.p.m. These operate automatically from floats.

#### How Clarifying is Done.

From the wet well the liquid is pumped to the primary clarifier past one of the old activating tanks, which was re-floored and is used as a flow equalizer. An overflow weir is provided so as not to exceed the 750 g.p.m. passing through the plant. The excess flow above this amount spills into the flow equalizer for storage until the peak flow is over, when it is re-pumped through the plant.

The primary clarifier consists of a

### Better Plant Waste Disposal

Sewage disposal is a troublesome and expensive matter in many meat plants.

Unless the waste is properly handled it will constitute a menace that may be costly in good will and expensive from a processing standpoint.

Many packers in the smaller communities have been face to face with this problem for some time. One Iowa packer solved the problem by scientific research, and by redesigning and rebuilding his sewerage treating plant.

With the new plant he has been able to—

1—Increase average reduction of objectionable waste from 54.3 per cent to 90 per cent.

2—Reduce cost of sewage treatment 50 per cent.

3—Eliminate objectionable odors.

4—Meet all requirements of the state board of health.

\*President, Jacob E. Decker and Sons Co., Mason City, Iowa.

Dortmund type tank with a Dorr mechanism for clarification. The solids from this tank are pumped to the fertilizer by-products plant. Clarification, amounting to approximately 90 per cent removal of settleable solids, is secured in this primary clarifier. The old clarifier is used for sludge storage when the by-products plant is unable to use or take care of the sludge in the primary clarifier.

The clarified waste flows from the primary clarifier by gravity to twin dosing tanks, dosing to a common filter field. This filter contains three feet of cinders, and is so designed and equipped that the filter media can be de-clogged by the use of air and water washing. From this biological filter the liquor flows, by gravity, to a secondary clarifier.

The clarified liquor then flows to another wet well. Here two alternating pumps lift the liquor to separate noz-

zle fields to an 8-ft. trickling filter, distribution being secured through the design of pumps and the construction of an equalizing chamber on each line of flow instead of the customary dosing chambers. This is done to secure greater economy in cost, saving of detention period, and a more flexible control over distribution.

The filtered liquor from this last filter goes to a final clarifier and upon clarification is discharged into Lime Creek.

#### Deodorized with Chlorine.

The solids from the secondary and final clarifier are both pumped at present to a sludge pond, although provision can be made for sludge storage and digestion, should it be found necessary.

A chlorinator is installed in the final pump house. This is connected so that chlorine can be introduced in any

(Continued on page 53.)

## Meat Canners Discuss Improved Methods of Processing

Research on best salts to be used in canned meats, and on correct processes in canning, was reported on at the meeting of the Meat Section of the National Canners' Association convention, held in Chicago, January 20-25, 1930.

Tests were made of table or dairy salt and of rock salt. Samples were secured from packers and from salt manufacturers. Special emphasis was placed upon the test for bacteria of the anaerobic type, as this kind flourish in canned foods, due to the absence of air, and are commonly associated with spoilage in canned meats.

Tests were made also to find bacteria which require high temperatures for growth, and for sulfide spoilage bacteria which grow in the absence of air and produce hydrogen sulfide.

#### Salt Examined for Bacteria.

The first few samples of refined salt were examined for bacterial spores by heating the test solution at 85 degs. C. for 15 minutes. This heat kills the vegetative forms of bacteria, which may occur only when salt is used without heating before curing meats.

Manufacturers cooperated in furnishing samples of fine salt, but the rock salt samples examined were furnished by the packing plants only, producers of rock salt failing to respond to a request for samples.

The general conclusions reached as a result of this study follow:

It has been shown in this study that evaporated salts of the refined granu-

lar table or dairy types have a low bacterial count. The temperatures, 300 degs. to 510 degs. F., used in salt refining processes are sufficient to destroy the significant spoilage bacteria. The few bacteria which are found in such salts evidently come about from air contamination during handling, and are of non-heat resistant types.

Mined or rock salt offers a source of contamination because this type of salt is not refined, and therefore contains entrained dirt which constitutes a carrier of contamination agents. Spores of anaerobes of the putrefactive type were found in rock salt in numbers up to 50 per gram.

#### Canned Meat Spoilage Causes.

Putrefactive anaerobes constitute a recognized cause of ham souring. These are also the organisms most likely to cause spoilage of canned meats. From these standpoints, then, mined or rock salt may be looked upon with some suspicion from a qualitative angle.

It must, however, be emphasized that other sources are known to exist in meat packing operations. Rock salt as a source of anaerobes would have to be considered quantitatively in relation to other individual sources and the sum total of all anaerobic contamination, before a valid opinion could be given as to the actual significance of the findings reported.

For the present, it is well to point out that there is an advantage in limiting all increments of troublesome contamination, wherever possible. It ap-

pears that the solution for this difficulty would lie in the use of granulated salt for canning purposes.

#### Standard Canning Processes.

Progress was reported on the establishment of standard processes for canning meat which have been under way in the research laboratory of the National Canners Association. Corned beef hash and potted meat were the canned meat products used in a test of high heat resistant strains of putrefactive anaerobes with which the experimental packs were inoculated. Again, this group of bacteria was chosen because it contains organisms most likely to be met with as spoilage agents in canned meats.

Tests were made of the heat resistance of this organism at temperatures up to 239 degs. These tests, taken in conjunction with heat penetration data already available, suggested that  $\frac{1}{4}$  lb. cans of potted meat be processed 50 minutes at 240 degs. F. and  $\frac{1}{2}$  lb. cans 75 minutes at the same temperature. For corned beef hash the 1 lb. cans were processed 79 minutes at 240 degs., and another pack of the same weight 83 minutes at 240 degs. F.

Approximately 2,400 cans of meat were used in the test. A certain number were held without inoculation for "controls". The results of the test showed the spoilage was restricted almost entirely to the inoculated cans, only one of the "controls" showing spoilage. This indicates a very low initial contamination. The calculated and experimental results were found to be in close accord for the corned beef hash, but higher temperatures were suggested for the potted meats. No recommendations for processing will be made until further tests are carried out.

#### Simplification of Containers.

The importance of simplification of containers was reported on as a result of a survey made by the Department of Commerce. This survey showed that 64 different sized cans were being used in the vegetable and fruit field and that 27 of these would seem to be sufficient. Attention was called to results of the Louisville retail grocery survey showing that 90 to 95 per cent of the total canned goods business done was covered by about five sizes in the standard list.

Dr. L. M. Tolman, of Wilson & Co., chairman of the section, pointed out that the next canned meats to be studied from a processing standpoint would be frankfurts and tripe. The plan is to go through practically all of the processes in meat canning, and see whether they are satisfactory. More data will be made available on heat penetration of canned meats, Dr. Tolman said.

The meat industry is also cooperating with the National Canners Association in the work being carried on in California on heat resistance of botulinus, and the effect of curing agents on this organism. It will be some time before this work is completed.

Membership in the section has grown in the past year, now numbering 22 of the more important meat canners. Dr. C. R. Moulton, of the Institute of American Meat Packers, is secretary.

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## Repair, Remodel, Equip

When President Hoover called the captains of industry to Washington after the Wall Street crash to inquire into the status of business, the real influence of the break in the stock market, and the prospects for new activity, he obtained from these men pledges of huge expenditures for building and construction programs that would keep the public well employed.

Following the conference at which these pledges were made Mr. Hoover appointed a National Business Survey Conference to follow up the situation. This conference has been active.

Recognizing that great building and construction programs could not be put into actual operation in a very short time, this conference has suggested that during the coming three to six months every business undertake the job of cleaning up. That it carry out those modernization programs it has had in mind for some time, that it begin necessary improvements and repairs at once, and that it re-equip and rehabilitate its operating plants.

It is urged that surveys of machinery and equipment be made with a view to discarding that which is obsolete. Such activity on the part of every business, even the smallest, will make a material total contribution to national employment and national welfare. In the meantime the great projects will be started, and the psychological effect of the stock market break need not be felt by everyone.

One of the most outstanding economic-financial surveys of the country recently pointed out that it is probably not too much to say that the outlook for large construction work of the nature of municipal, highway, railroad and industrial improvements never was better, and that the subsidence of speculation has the very important effect of cheapening capital.

Capital and credit had been steadily becoming dearer over the last two years, not only in our own country but throughout the world, and the stock market had been the dominating influence. It is believed that in more ways than are now evident the release of several billions of credit from employment in the stock market, and the resulting decline of interest rates for all

purposes, will be beneficial to general business, with cumulative effects.

The greatest need, therefore, seems to be immediate activity to keep the public employed. The packing industry can make a material contribution to this. Within reasonable limits it can overhaul, repair and replace. These first three to six months appear to be the most urgent ones.

Anything that helps employment generally helps the meat industry. When the public is employed it eats plenty of meat. When it is unemployed it eats just as much meat as its income will permit. Any contribution, therefore, that the packing industry can make to the cause will give a direct return.

## Boneless Beef Prospects

Two suggestions are made by the Federal Farm Board for improvement of the dairy industry. One of these is to weed out unprofitable dairy cows, and the other is for farmers to eat more of the butter they produce.

While this may be good advice for the dairyman, its influences are not so good for the beef man. The weeding out of dairy cows means a substantial contribution to the beef supply. While dairy cows do not furnish much fancy beef, they do make a sizable contribution to carcass beef production. This beef comes in direct competition with plainer grades of cattle.

Farmers are rather large users of oleomargarine, as they can buy it for considerably less than the price for which they can sell the better grades of butter. And they recognize it as a wholesome nourishing product.

If they consume more butter, naturally they will use less margarine. Thus the beef man is hit both ways.

However, from the standpoint of the prepared meat industry the larger supplies of dairy beef will be hailed with pleasure. This lean beef lends itself particularly well to processing, and any considerable prospective increase in supplies, which might result from weeding out the unprofitable dairy cows, would indicate less costly raw material for this branch of the industry.

Therefore, while the beef cattle producer may not receive with pleasure the advice to dairymen, it carries a welcome note to users of boneless beef.

# Practical Points for the Trade

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## Making P. S. Lard

A subscriber abroad complains of trouble with lard having a sour smell, and asks how this can be overcome. He says:

Editor The National Provisioner:

One of our small branches is having trouble with their secondary lard. The lard has a sour smell and as we have a rather crude plant we think the lard may be left too long after the first boiling and possibly they get too much water in the lard when washing it.

The method used is as follows: The bones, skins, scraps and odd pieces of fat are boiled up in a closed digester, the fat is blown off into an open vat and allowed to set for say half an hour. Then the soup is run off from the bottom of the vat, then fresh water is run in and the steam turned on the lard so as to boil it up again. The lard is then allowed to settle again and the water run off.

This process is done three times. Can you make any suggestions that will enable us to turn out sweater lard?

This packer is not handling his lard right. It is evidently souring through contact with tank water and fine tankage. If slowly settled in the rendering tank and then carefully siphoned off, the lard should be free from these materials and should stay sweet.

The following is considered good practice in the manufacture of prime steam lard and this inquirer may wish to check his practice with this and see how far he can improve his operations.

Tanks should be kept thoroughly washed out so they will be absolutely clean and sweet. When rendering operations start, a few heads, or any other kind of bones, are placed in the bottom of the tank, to prevent the material to be cooked from packing close to the bottom and later causing difficulty in the removal of the contents or of the tank water.

The tank is then filled a third full of cold water and additional cold water is kept running in and out all during the operation of loading. There is always danger of a tank being filled too full through carelessness. By filling the tank one-third full of water at the start and keeping this quantity of water in the tank all during the loading, the danger is rendered less frequent. If the tank should be filled too full, the one-third water which has been added can be removed and thus leave plenty of room for the condensation during cooking.

### Handling the Charge.

The cold water running in and out during the operation of loading serves to keep the material cool and floats the various particles apart, thus obviating danger from packing. Packing must be avoided as it prevents the heat of

cooking from reaching the fat quickly begins to come through the pet cock, the 2-inch valve is nearly closed.

The tank is filled within two feet of the top with the materials to be rendered. The fat is then covered with water and steam turned on. When the water is boiling, it is removed through the slush cock at the bottom of the tank. This is done to parboil the charge and serves to remove any blood or adhering foreign matter from the material being cooked. It is also thought by some that parboiling helps produce a much better flavor in lard.

After the material in the tank has been parboiled, sufficient water is added to fill again the cone of the rendering tank. This prevents the dry steam used in cooking from being forced directly upon the fat. The head is then placed on the top of the rendering tank, and the valve in the 2-inch exhaust line opened wide.

Steam is turned into the rendering tank through the connection in the cone and is allowed to enter the tank as fast as possible. At the same time, the pet cock on the exhaust line at the head of the tank is opened and the exhaust is examined from time to time. As soon as the air and gases in the rendering tank have been expelled, and blue steam

is given off, the exhaust valve is closed. If this valve is left wide open, there is a tendency as cooking proceeds for the steam entering the bottom of the rendering tank to blow through the material and cause a mixture of steam, water and lard to discharge through the 2-inch relief line. The valve is left partly open to allow the escape of enough steam to create a circulation in the tank and aid complete cooking.

### Avoid Cold Spots.

Owing to the danger of incorrect gauging of the distance that the 2-inch gate valve is opened, some operators insert in the exhaust line from the rendering tank a small, one-half-inch valve, and this is left wide open during the entire cooking operation. In this manner, a correct amount of exhaust is provided for with a maximum of safety.

The sides of the tank should be examined occasionally to see that no cold spots occur. Such spots cause sour lard. The surface of the tank will sweat where there are cold spots. If any are found, the steam is shut off and as much excess water as possible drawn off through the slush cock. This loosens the material in the rendering tank and allows the steam and hot water to come into contact with the cold material causing the cold spots.

If the tank is over-filled with material or excess water, it is likely to foam. This is remedied by shutting off the steam and allowing the contents of the tank to settle for a short period. The condensed cooking water which settles to the bottom is then drawn off carefully and the cooking resumed.

Eight hours is the approximate time required for rendering. This varies largely according to the size of the tank and the nature of the raw material. Bones require more time than straight fat material. Materials such as skimmings and neutral bottoms require the least cooking.

### Remove Pressure Slowly.

When the cooking operation is finished, the contents of the tank are about one-third water, which remains water only as long as under 40 lbs. pressure. If the pressure is suddenly removed, this water will expand immediately into steam. If this occurs, a violent mixture of the contents of the tank results and the water and lard become emulsified. This emulsion is afterwards very hard to break and the resulting lard is never of first-class quality. Therefore the steam pressure should be removed slow-

## Making Dry Sausage

It is only recently that these delicious products have been made to any great extent in this country. Special air conditioning apparatus is needed, as definitely controlled temperatures and humidities are essential, especially in the hanging room.

A recent illustrated article in THE NATIONAL PROVISIONER discussed operating conditions, temperatures and humidities needed to make dry sausage. It followed the product from the stuffing bench clear through to the sales end in a most complete fashion.

Reprints of this article may be had by filling out and mailing the following coupon, together with 5c in stamps.

Editor The National Provisioner,  
Old Colony Bldg., Chicago, Ill.  
Please send me your reprint on  
"Making Dry Sausage."  
I am not a subscriber to THE  
NATIONAL PROVISIONER.

Name .....

Street .....

City ..... State .....

5c in stamps enclosed.

ly to avoid the possibility of water and lard mixing.

A good way to test the amount of pressure upon the rendering tank at the finish is by opening the pet cock and noting the violence of the exhaust from the tank. When the pressure has been entirely reduced the head of the tank is unfastened and carefully removed. A small quantity of salt is then sprinkled upon the surface of the lard in the rendering tank to insure complete separation of water and lard.

The lard is allowed to settle for two or three hours before being removed. If the operation of rendering has been carried on successfully it will have separated the contents of the tank into three layers of product: bones and fiber in the bottom, water in the middle, and lard on top. If the loading has been properly done, the line of demarcation between the lard and the tank water is approximately where the two-inch draw-off cocks are located.

#### Drawing Off the Lard.

If for any reason this line of demarcation is above or below the draw-off cocks, the right levels can be obtained either by the addition of water to the rendering tank or by the removal of cooking water from the rendering tank. If it is necessary to add water to the rendering tank in order to raise the level of the lard, it is added slowly. If added too rapidly, or if the water is considerably colder than that in the rendering tanks, currents may be set up which will cause a mixture of the tankage, water, and lard in the rendering tank. This, as was stated before, is very undesirable and produces an inferior grade of lard.

The line of demarcation between cooking water and lard is brought to the level of the lower draw-off cock. The lard is then removed from the upper draw-off cock. By adopting this procedure, the danger of removal of any cooking water with the lard is greatly lessened.

After the lard has been drawn off down to the level of the upper cock, water is gradually taken from the rendering tank and the line of demarcation between lard and tank water is gradually brought slightly below the lower draw-off cock. If this operation is carried out very carefully, nearly all the lard can be removed from the rendering tank without contamination from tank water or fine tankage.

Write us your experience with inedible tanks foaming. Have you noticed the kind of material in the tank when this happens? Send your comments to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

## Making Soluble Blood

How can blood be prepared so that after it is dried it will be readily soluble in water? A Western packer wants to be sure that the blood in his tankage will be soluble. He says:

Editor The National Provisioner:

We add the blood from our kill to our fertilizer tankage and after the entire mass is dried we run it through the bone grinder. We could secure better distribution if it were more water soluble—at least that is what one large customer of ours says. Can you help us?

In order for the blood in the fertilizer to be fully soluble in water, the blood must be dried without cooking. This drying must be done at a temperature low enough to prevent it becoming insoluble. It is then dried either in pans or in a spray dryer designed for this purpose. After blood is so dried and pulverized, it can be held clean and sweet for a long time and is readily soluble in water.

Such dried blood will fully dissolve and would have high fertilizing value for greenhouse plants, house plants, lawns, etc., but from a fertilizing standpoint would be adaptable primarily to this use because it is expensive.

Spray dryers similar to those used in the spray drying of milk and whey can be used for this purpose. The installation is costly but might be warranted if a fancy trade could be developed for the finished product.

Blood that is to be soluble in water must not be cooked, as this makes it

insoluble. Perhaps it is some such fancy fertilizing product as that suggested above that this inquirer's customer has in mind.

## Special Beef Roll

A sausagemaker who prepares many meat delicacies has seen a cooked spiced beef roll and wants to know how it is made. He says:

Editor The National Provisioner:

In some of the delicatessen stores in our city we see what looks and tastes like a cooked rolled beef plate. This is not just like corned beef but has a much spicier flavor. Can you tell us how to make this product?

Take beef plates of cattle that are not too fat, but of good quality. Remove all bones, cut plates in two or three pieces, rubbing a little nitrate of soda on the inside and sprinkle with salt. Use whole allspice and cloves mixed together, laying some on the inside of the meat.

Roll the plate together as firmly as possible, using iron skewers to hold it. Then use a strong cord, putting it on the same as if binding a cooked ham, about two inches apart. After tying it well take out the skewers.

Cure the same as corned beef.

When cooked, place in a table, laying boards on the top of it weighted down to press.

This will make a very fine looking piece of meat when cut crosswise.

Instructions for making corned beef have appeared in THE NATIONAL PROVISIONER and reprints are available to subscribers by sending a 2c stamp, with request, to THE NATIONAL PROVISIONER, Chicago.

## Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:  
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name .....

Street .....

City .....

Enclosed find a 2c stamp.

## MEAT PLANT STERILIZATION.

Proper disinfection of the meat plant at regular intervals is not only a necessity but good business. Walls, floors and equipment that are sweet and clean aid in the production of better products and reduce waste and spoilage.

Sterilization in the meat plant is generally done by washing, rinsing or spraying with sodium hypochlorite. Spraying has usually been done by hand, using one man to operate the pump and the other to handle the nozzle. Recently a power-operated pump has been developed to do this work. In addition to eliminating the need for one man, the device affects an additional saving in that surfaces can be covered with less solution.

Packers who are interested in the subject of plant sterilization will find value in "Food Plant Sterilization," a booklet published recently by the Mathieson Alkali Works, New York City. In addition to giving much information on how and in what solutions to use sodium hypochlorite most effectively, a new product is described from which hypochlorite in the desired strength can be made easily and conveniently.

This booklet is being distributed for the asking to all meat packers, sausage makers, renderers, etc., who are interested in better disinfecting methods.

### Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

### WHAT THE PACKER MUST PROVE.

A Central Western packer complains of inability to collect in full for hogs found dead in cars. The carrier's refusal to pay has seemed to him final. He says:

Editor The National Provisioner:

It seems as though we are just about where we started from when it comes to collecting 100 per cent on dead hog claims. We have refused 50 per cent settlements, have written extensively through our traffic agent and ourselves, have interviewed officials, but the railroads positively will not pay more than 50 per cent of the claims. The railroads tell us that they positively are not liable—only in two instances, namely, negligence in handling and late delivery.

We believe it would be futile for us to enter suit for the small amount of our claims, but if you can give us further information it will be appreciated.

This inquirer and most other packers will experience difficulty in getting voluntary settlements in excess of the 50 per cent unless they take a firm stand.

First of all, if this packer's business is such that more than one line can handle it, it is suggested that the business be turned over to the lines disposed to be friendly and fair. If this cannot be done, suit should be entered without delay.

In case of suits, no litigant can have definite knowledge of his ability to collect in full. There is no certainty as to what a jury's decision will be. One case might go to the jury and the claimant get a judgment, while another almost identical in every way might go in favor of the railroad. Juries supposedly judge the "facts," and their acceptance of what are facts may vary.

It should be understood that it is not necessary to enter a separate suit on each claim. Any number may be bunched in one suit, so long as the cases are against the same defendant.

It is again suggested that it is not the duty of the packer to prove specific acts of negligence, but merely to establish a *prima facie* case by proving delivery to the carrier in good order, and delivery to the packer in damaged condition or short of the proper number. That completes the packer's case.

It is then up to the carrier to prove freedom from neglect and/or that the loss was caused by things beyond its control. That sounds easy, but rarely can it be done.

#### Relation of Shipper and Carrier.

For this packer to establish himself it will probably be necessary to go to court a few times. After that the claim men will recognize the futility of trying

to "bluff" this particular complainant.

In short, the packer's relation to the carrier is about as follows:

The carrier enters into a contract with the packer or his agent whereby the packer is to pay the carrier the lawful rate, and in return the carrier agrees to accept the shipment in good order, and to safely carry it within a reasonable time to destination and to there deliver it to the packer in like good order and condition.

When the carrier injures, kills, or loses hogs or other livestock it has "breached" its contract, and courts usually have a habit of requiring pretty strong "alibis" in such cases.

Packers who are not collecting their just due from the railroads on claims for livestock injured or killed in transit, losses due to shrinkage, etc., are invited to write THE NATIONAL PROVISIONER, stating the facts in full.

Copies of the complete series of articles on "Livestock Shipping Losses" may be had on application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

### LAY CO. ANNIVERSARY.

The T. L. Lay Packing Co., Knoxville, Tenn., celebrated its ninth anniversary in the wholesale meat business on January 17 by throwing the plant open to the public during the afternoon to inspect its new \$15,000 improvements. The company was started in 1895 as a retail business by T. L. Lay and J. T. George and was reorganized in 1920. Recently the plant was granted federal inspection.

### FINANCIAL NOTES.

The Sullivan Packing Company, Detroit, Mich., has declared its usual quarterly dividend of 2 per cent on the preferred stock, payable February 1, 1930, to stockholders of record January 20, 1930.

The net income of the General Stock Yards Corporation for 1929 was \$457,441.85, compared with \$362,550.08 for the previous year. This is equivalent to \$16.63 on the preferred stock and \$4.56 per share on the common. This company was organized to hold and deal in securities of stock yards and other companies. It owns a large block of the Denver Union Stock Yard Co., and substantial amounts of the capital stock of the St. Paul, Sioux City, Fort Worth and St. Louis yards, also of the Bourbon Stock Yards at Louisville, Ky., and the Union Stock Yards of Toronto, Ltd. The headquarters of the company are in Denver.

Procter & Gamble reports net earnings for the six months ended December 31, 1929, of \$11,639,819 after depreciation, taxes and advertising. This is equal to \$1.75 a share on 6,400,000 outstanding common shares after preferred stock dividends. Earnings for a similar period of 1928 are \$9,574,496.

The authorized capital stock of the Glidden Company has been increased from 700,000 to 800,000 shares. Howard Beatty, general manager and vice president of Durkee Famous Foods, Inc., a subsidiary, and Carl A. Baumann, vice president in charge of Durkee sales, have been elected directors of the Glidden Co.

### TRADE GLEANINGS

The J. A. Long Co., poultry packing house, Indianapolis, Ind., was recently destroyed by fire. The loss was estimated at \$50,000.

Edinger Bros. & Son, meat packers, 11 E. Main st., Chillicothe, O., has been incorporated for \$30,000,000.

Albert F. Goetze, Inc., 2401 Sinclair Lane, Baltimore, Md., plans the erection of a two-story, 150x50 ft. addition to their meat plant.

The Sebastopol Meat Co., Santa Rosa, Cal., was recently damaged by fire. One wing of the plant was destroyed. Estimated damage, \$7,000.

The Los Angeles Sausage Co., Los Angeles, Cal., will erect a new plant unit costing \$30,000.

Bluefield Produce & Provision Co., 350 Roanoke st., Bluefield, West Va., will erect an addition to increase cold storage space.

Dixon Packing Co., Inc., 106 Milam st., Houston, Tex., recently installed new refrigerating equipment.

Abraham Bros. & Co., Inc., 705 S. Dudley st., Memphis, Tenn., will erect a meat packing plant.

C. J. Bowers, Marshallville, O., recently installed new refrigerating equipment in his sausage plant.

### PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on Jan. 22, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on Jan. 15, or nearest previous date:

	Sales	High	Low	—Close—
Week ended	Jan. 22	Jan. 22	Jan. 22	Dec. 15
Amal. Leather	100	3	3	3
Do. Pfd.	.....	.....	.....	20
Amer. H. & L.	.....	.....	.....	4%
Do. Pfd.	500	281 $\frac{1}{2}$	28	29
Amer. Strs. ....	300	47 $\frac{1}{2}$	47 $\frac{1}{2}$	47
Arroway A. ....	8,000	5 $\frac{1}{2}$	5 $\frac{1}{2}$	5 $\frac{1}{2}$
Do. B. ....	18,300	2 $\frac{1}{2}$	2 $\frac{1}{2}$	2
Do. Pfd.	1,000	61 $\frac{1}{2}$	61 $\frac{1}{2}$	62 $\frac{1}{2}$
Do. Do. Pfd.	1,900	80	80	80 $\frac{1}{2}$
Barnett Leather	.....	.....	.....	3
Beechnut Pack.	1,000	65	65	64
Behnack, H. C.	100	65	65	68
Chick. C. Oil.	200	261 $\frac{1}{2}$	261 $\frac{1}{2}$	27
Childs Co.	2,300	59 $\frac{1}{2}$	58 $\frac{1}{2}$	59 $\frac{1}{2}$
Cudahy Pack.	1,100	45 $\frac{1}{2}$	45 $\frac{1}{2}$	45 $\frac{1}{2}$
First Nat. Strs.	11,500	50	50	54
Gen. Foods....	28,700	48	47 $\frac{1}{2}$	47 $\frac{1}{2}$
Gobel Co. ....	7,000	137 $\frac{1}{2}$	135 $\frac{1}{2}$	141 $\frac{1}{2}$
GT. A. & P. 1st Pfd.	400	116 $\frac{1}{2}$	116 $\frac{1}{2}$	116 $\frac{1}{2}$
Do. Pfd. ....	90	20 $\frac{1}{2}$	20 $\frac{1}{2}$	20 $\frac{1}{2}$
Hornell, G. A. ....	500	30	30	30 $\frac{1}{2}$
Hygrade, Food. ....	700	10 $\frac{1}{2}$	10 $\frac{1}{2}$	10 $\frac{1}{2}$
Kroger G. & B. 27,200	47 $\frac{1}{2}$	40 $\frac{1}{2}$	40 $\frac{1}{2}$	44 $\frac{1}{2}$
Libby McNeil, 2,450	183	18 $\frac{1}{2}$	18 $\frac{1}{2}$	19
MacMarr Strs. ....	100	23 $\frac{1}{2}$	23 $\frac{1}{2}$	23 $\frac{1}{2}$
Mayer, Oscar. ....	450	10 $\frac{1}{2}$	10 $\frac{1}{2}$	10
M. & H. Pfd.	700	36	36	36 $\frac{1}{2}$
Morrell & Co. ....	1,000	60 $\frac{1}{2}$	60	60 $\frac{1}{2}$
Nat. Fd. Pr. A. ....	100	18	18	18 $\frac{1}{2}$
Do. B. ....	300	31 $\frac{1}{2}$	31 $\frac{1}{2}$	31 $\frac{1}{2}$
Nat. Leather. ....	200	1 $\frac{1}{2}$	1 $\frac{1}{2}$	1 $\frac{1}{2}$
Nat. Tea. ....	2,000	37	37	37
Proc. & Gamb. 9,100	57 $\frac{1}{2}$	56 $\frac{1}{2}$	56 $\frac{1}{2}$	57
Rath Pack. ....	550	21	21	22
Safeway Strs. ....	12,800	117 $\frac{1}{2}$	114 $\frac{1}{2}$	117 $\frac{1}{2}$
Do. 7 $\frac{1}{2}$ Pfd. ....	310	96 $\frac{1}{2}$	96 $\frac{1}{2}$	96 $\frac{1}{2}$
Do. 7 $\frac{1}{2}$ Pfd. ....	410	108 $\frac{1}{2}$	108 $\frac{1}{2}$	108 $\frac{1}{2}$
Strahl-Moser ...	100	28	28	30
Strauss-R. Strs. ....	100	28	28	11 $\frac{1}{2}$
Swift & Co. ....	1,950	131 $\frac{1}{2}$	131 $\frac{1}{2}$	135
Do. Int'l. ....	7,050	32 $\frac{1}{2}$	32 $\frac{1}{2}$	34 $\frac{1}{2}$
Truett Pork. ....	300	25	25	26
U. S. Cold Stor. ....	400	39 $\frac{1}{2}$	39 $\frac{1}{2}$	39 $\frac{1}{2}$
U. S. Leather. ....	500	9 $\frac{1}{2}$	9 $\frac{1}{2}$	9
Do. A. ....	400	17 $\frac{1}{2}$	17 $\frac{1}{2}$	18 $\frac{1}{2}$
Do. Pr. Pfd.	400	80 $\frac{1}{2}$	80 $\frac{1}{2}$	80 $\frac{1}{2}$
Wesson Oil. ....	700	23	23	22 $\frac{1}{2}$
Do. Pfd. ....	700	51 $\frac{1}{2}$	51 $\frac{1}{2}$	50 $\frac{1}{2}$
Wilson & Co. ....	600	3 $\frac{1}{2}$	3 $\frac{1}{2}$	3 $\frac{1}{2}$
Do. A. ....	700	8 $\frac{1}{2}$	8 $\frac{1}{2}$	8 $\frac{1}{2}$
Do. Pfd. ....	300	47	46 $\frac{1}{2}$	46 $\frac{1}{2}$

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# Provision and Lard Markets

## WEEKLY REVIEW

**Market Irregular—Trade More Active**  
**—Undertone Firmer—Cash Lard Demand Good—Hogs Irregular with the Daily Run—Outward Movement Fairly Good—Livestock Report Awaited.**

More activity and an irregular market featured the provisions market the past week. Commission houses and packers were on both sides, and a little better feeling existed. The markets moved irregularly, prices backing and filling with the daily fluctuations in hogs and the daily run to market. It was apparent that lard, particularly, was more stubborn to selling.

For a time prices advanced easily under light hog receipts and advancing hog prices. This served to bring about buying and covering in the futures market, and prices were stimulated to some extent by reports of a fairly good cash trade and rather liberal outward clearances of lard.

With better weather conditions, the hog run increased somewhat, and hog prices sagged moderately from the best levels of the week. The latter brought about renewed hedge pressure, profit taking, and a setback in futures, but sentiment was well divided and buying power, particularly through commission houses, enlarged on the declines.

### Large Lard Production Expected.

With the lard stocks moderate compared with a year ago, and lard prices at what many consider extremely reasonable levels, there was more of a tendency in speculative quarters to call attention to the possibilities on the constructive side of the future market. However, in provision trade circles there was more or less talk of the possibilities of a lard production this year about the same as the past year.

The latter served to temper bullish speculative activities somewhat, but nevertheless there was a feeling that the constructive side of the market held out better hopes for the future than the destructive side.

The Government report showed cold storage holdings of lard on January 1 of 81,503,000 lbs., compared with 85,217,000 lbs. the previous year, and a 5-year January 1 average of 58,718,000 lbs. The stock of frozen pork totaled 147,276,000 lbs., against 151,811,000 lbs. the previous year, and a 5-year average of 108,640,000 lbs. The stock of dry salt pork was 46,459,000 lbs. fully cured and 61,036,000 lbs. in process of cure, compared with 62,876,000 lbs. fully cured and 80,135,000 lbs. in process of cure on January 1 the previous year.

The pickled pork stocks were 148,955,000 lbs. fully cured and 221,427,000 lbs. in process of cure, compared with 131,138,000 lbs. fully cured and 244,079,000 lbs. in process of cure on January 1, 1929. The total meat stocks were 826,306,000 lbs. compared with 857,490,000 lbs. the previous year and a 5-year January 1 average of 733,440,000 lbs.

The U. S. Department of Agriculture placed the receipts of hogs at 65 markets during December at 4,220,000 head, a decrease of 552,482 head or 11.6 per cent as compared with December, 1928. The local slaughter totaled 2,767,322 head in December, a decrease of 463,050 head or 14.3 per cent compared with December the previous year.

### Fewer Cattle on Feed.

The number of cattle on feed for market in the 11 Corn Belt states on January 1 was about 1 per cent smaller than on January 1, 1929, according to the estimate of the U. S. Department of Agriculture. About the same decrease was reported for the total number on feed in the western states. The number on feed on January 1, in the Corn Belt, on a percentage basis compared with January 1, 1929 was as follows: Ohio, 104; Indiana, 95; Illinois, 98; Michigan, 90; Wisconsin, 115; Minnesota, 115; Iowa, 104; Missouri, 85; South Dakota, 100; Nebraska, 98; Kansas, 96; making a Corn Belt weighted average of 99.1.

The U. S. Department of Agriculture placed the receipts of hogs at 65 markets for the year 1929 at 43,564,383 head, a decrease of 2,962,545 head, or 6.4 per cent, from 1928. The 5-year average, 1924-28 receipts, were 45,410,469 head.

The official exports of lard for the week ended January 11, totaled 13,953,000 lbs., against 16,873,000 lbs. the same week last year. The exports January 1 to date were 27,739,000 lbs., against 39,102,000 lbs. last year.

**PORK**—The market was rather firm in tone, with a fair advance in prices for the week. Mess at New York was quoted at \$28.50; family, \$34.50; fat backs, \$21.00@\$24.00.

**LARD**—A rather steady market was indicated with a moderate trade passing. Prime western at New York was quoted at \$11.00@\$11.10; middle western, \$10.90@\$11.00; city 10%@10½c; refined Continent, 11½c; South America, 11½c; Brazil kegs, 12½c; compound car lots, 10½c; less than cars, 10½c. At Chicago, regular lard in round lots was quoted at January price; loose lard, 80c under January; leaf lard 9½c under January.

**BEEF**—The market was steady in the East with no change reported. Mess was quoted at \$25.00; packet, \$26.00@\$27.00; family, \$27.00@\$29.00; extra India mess, \$42.00@\$44.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 pounds South America, \$16.75; pickled tongues, \$70.00@\$75.00 per barrel.

*See page 45 for later markets.*

### LARD TRADE ABROAD HEALTHY.

Little change is evident in the market for meats and fats either in Continental Europe or in the United Kingdom, according to George Marples, who has just returned from a European tour. Mr. Marples is a director of the Cudahy

Packing Co. and is in charge of foreign sales.

"The reasonable price at which lard has been selling abroad has cleaned up old stocks," Mr. Marples said, "and the situation is healthy."

He is of the opinion that the new corporation known as Unilever, which combines the Margarine Union and Lever Brothers, is a strong force in the market for both edible and inedible oils, of animal as well as of vegetable origin. The influence of this organization's buying power is felt not only in the United Kingdom and on the Continent but also in this country, he said.

Mr. Marples was abroad four months, visiting trade centers throughout Europe.

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Jan. 18, 1930, are reported as follows:

#### HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Jan. 1, '30 to		
	Jan.	Jan.	Jan.
	18.	19.	18.
Total	1,015	1,020	681
To Belgium			20
United Kingdom	730	889	529
Other Europe			15
Cuba	34	34	6
Other countries	201	97	131
			445

#### BACON, INCLUDING CUMBERLANDS.

Total	2,180	3,267	4,136	8,073
To Germany	88	530	202	465
United Kingdom	1,744	1,660	2,831	5,869
Other Europe	184	984	1,030	1,600
Cuba	30	29	26	71
Other countries	124	64	7	128

#### LARD.

Total	11,906	17,333	18,953	39,645
To Germany	1,268	3,857	2,752	9,014
Netherlands	479	805	1,050	3,181
United Kingdom	6,722	9,556	6,388	16,768
Other Europe	939	657	1,112	3,116
Cuba	1,186	1,547	166	5,589
Other countries	1,312	1,111	1,285	3,726

#### PICKLED PORK.

Total	249	252	239	688
To United Kingdom	49	66	15	88
Other Europe	39	13	74	136
Canada	105	107	83	250
Other countries	56	66	67	205

#### TOTAL EXPORTS BY PORTS.

Week ended Jan. 18, 1930.

Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	1,015	2,180	11,906
Boston	158	108	3
Detroit	562	773	1,133
Port Huron	181		266
Key West	14	1	972
New Orleans	57	28	1,526
New York	73	1,270	7,230
Philadelphia	....	....	756

#### DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.
United Kingdom (Total)	720	1,744
Liverpool	474	1,332
London	154	2
Manchester	....	158
Glasgow	88	124
Other United Kingdom	9	262

#### LARD, M lbs.

Exported to:	Lard, M lbs.
Germany (Total)	1,268
Hamburg	1,144
Other Germany	124



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### MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at New York for the week ended Jan. 18, 1930, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef	182	
Canada—Beef cuts	40,215 lbs.	
Canada—Pork cuts	1,100 lbs.	
Canada—Pork	1,500 lbs.	
Canada—Meat products	1,980 lbs.	
Canada—Bacon	6,375 lbs.	
Canada—Sausage	205 lbs.	
Cuba—Beef quarters	136	
Germany—Sausage	3,416 lbs.	
Germany—Ham	2,319 lbs.	
Germany—Bacon	262 lbs.	
Holland—Ham	820 lbs.	
Holland—Sausage	1,296 lbs.	
Ireland—Ham	758 lbs.	
Ireland—Bacon	3,292 lbs.	
Italy—Ham	500 lbs.	
Italy—Sausage	4,200 lbs.	
Uruguay—Canned corned beef	36,000 lbs.	
Uruguay—Beef extract	30,000 lbs.	

### BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Jan. 18, 1930, with comparisons:

Week ended	Prev. week.	Cor. week.
Western dressed meats: Jan. 18.	week.	1929.
Steers, carcasses	2,491	2,781
Cows, carcasses	1,802	1,706
Bulls, carcasses	44	32
Veals, carcasses	1,338	1,335
Lambs, carcasses	13,924	13,910
Mutton, carcasses	702	516
Pork, lbs.	627,509	608,153

### DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended Jan. 17, 1930, amounted to 5,095 metric tons, compared with 4,155 metric tons for the same period of 1929.

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### NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Jan. 16, 1930, with comparisons:

Week ended	Prev. week.	Cor. week.
Western dressed meats: Jan. 16.	week.	1929.
Steers, carcasses	8,071	6,740
Cows, carcasses	908	586
Bulls, carcasses	195	88
Veals, carcasses	12,894	10,063
Lambs, carcasses	27,894	25,498
Mutton, carcasses	3,009	2,897
Beef cuts, lbs.	342,727	234,038
Pork cuts, lbs.	2,492,353	1,888,235

Local slaughters:

Cattle	8,850	8,866	9,711
Calves	12,413	13,346	15,090
Hogs	62,108	57,575	65,312
Sheep	64,967	56,880	61,806

### PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Jan. 16, 1930:

Week ended	Prev. week.	Cor. week.
Western dressed meats: Jan. 16.	week.	1929.
Steers, carcasses	2,303	2,594
Cows, carcasses	938	919
Bulls, carcasses	512	247
Veals, carcasses	1,501	1,490
Lambs, carcasses	12,234	10,537
Mutton, carcasses	1,926	788
Pork, lbs.	680,211	618,976

Local slaughters:

Cattle	1,407	1,378	1,748
Calves	4,587	2,389	4,988
Hogs	19,677	15,284	20,508
Sheep	5,510	4,691	4,946

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

### CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

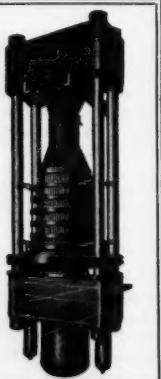
New York, Jan. 21, 1930.—Extra tall-low, f.o.b. seller's plant, 7%@7/4c lb.; Manila cocoanut oil, tanks, New York, 7/4c lb.; Manila cocoanut oil, tanks, coast, 7c lb.; Cochin cocoanut oil, barrels, New York, 9@9/4c lb.

P. S. Y. cottonseed oil, barrels, New York, 9/4@10c lb.; crude corn oil, barrels, New York, 9/4@10c lb.; olive oil foots, barrels, New York, 8@8/4c lb.; 5 per cent yellow olive oil, barrels, New York, 95c gallon.

Crude soy bean oil, barrels, New York, 11 1/2@12c lb.; palm kernel oil, barrels, New York, 9@9 1/4c lb.; red oil, barrels, New York, 10 1/2@11c lb.; Nigre palm oil, casks, New York, 7%@7 1/4c lb.; Lagos palm oil, casks, New York, 8 1/4@8 1/2c lb.; glycerine, soap-lye, 6%@7c lb.; glycerine, C. P., 13 1/4@14c lb.; glycerine, dynamite, 10 1/4c lb.

### CONTAINER CORP. EXPANDS.

The Container Corporation of America has listed 117,514 additional shares of stock for the purpose of acquiring the Sefton Manufacturing Corporation, including all of its properties and assets located in Chicago, Anderson, Ind., and Brooklyn, N. Y.; also the Dixon Board Mills, Inc., the properties of which are located in Carthage, Ind. The additional issue of stock is for Class A common voting shares of \$20 par value. The Sefton plants make corrugated containers, folding boxes and pails, and the Dixon plant makes paper board and straw board.



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# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—There was more activity in tallow at New York the past week and a weaker market existed. Following small scattered sales of extra f.o.b. on a basis of 7½c, some 300,000 lbs. were reported to have sold at 7½c f.o.b., a decline of ½c from a week ago. The action of the market indicated an unsatisfactory position on the part of the producer.

During the recent advance the producer lifted his ideas rapidly. The result was that very little business was done on the upturn, whereas efforts to move some supplies uncovered a situation where the market was still in the buyers' favor. At the low point, the undertone was barely steady although offerings showed a tendency to dry up. The soaper was not displaying any anxiety for tallow and was interested in round lots only at concessions. Some of the larger factors, however, expressed the belief that there would be no further changes in the price for at least the balance of the week. Greases and palm oils were barely steady following tallow.

At New York, special loose was quoted at 7½c; extra, 7½c; edible, 8¾c.

At Chicago, trading in tallow was extremely quiet although a good interest in prime packer at 7½c f.o.b. Chicago was noted. Bids were declined and sellers were asking 8c for nearby shipment. At Chicago, edible was quoted at 8¾c; fancy, 8c; prime packer, 8c; No. 1, 7½c, No. 2, 6c.

There was no auction at London this week. At Liverpool, Australian tallow was steady and unchanged with fine quoted at 38s 6d and good mixed at 37s.

**STEARINE**—A moderate demand was in evidence in the East and the undertone was steadier. Oleo at New York was quoted at 9½@9¾c, with some export business reported at 9¾c. At Chicago, stearine was quiet and about steady. Oleo was quoted at 8¾@9c.

**OLEO OIL**—The market at New York was firm with demand fairly good. Offerings were strongly held. Extra at New York was quoted at 11½@12½c; medium, 10½@10¾c; lower grades, 10¾c. At Chicago, the market was firm. Extra was quoted at 11½c.

*See page 45 for later markets.*

**LARD OIL**—A little more consuming interest was indicated at New York and a fair business was reported. The undertone was quite steady. Edible oil was quoted at 13½c; extra winter, 13c; extra, 12½c; extra No. 1, 11½c; No. 1, 11½c; No. 2, 11c.

**NEATSFOOT OIL**—A small trade was reported. There was a better inquiry and the market was steady. At New York, pure oil was quoted at 14c; extra, 12c; No. 1, 11½c; cold test, 18½c.

**GREASES**—A good business has been put through the past week, with consumers buying quite literally. After the spurt of activity the consuming demand became satisfied and the market again quieted down. The tone, how-

ever, was steady notwithstanding the easier market for tallow where prices have dropped ½c to ¼c from the best prices of the movement.

While the demand has let up sellers are not pressing. The developments in tallow are being watched closely. Producers are not pressing for sale at the moment, and some are of the impression that a further good business in greases will materialize with any indications of an improvement in the tallow situation.

At New York, superior or house was quoted at 6½@7½c f.o.b.; choice house and yellow, 6½@6¾c; A white, 7½@7¾c; B white, 7½@7¾c; choice white, 8½@8¾c.

At Chicago trading in greases was rather quiet although moderate inquiries for choice white were reported. The medium and low grade greases were slow. The undertone on the whole was about steady. At Chicago, brown was quoted at 6c; yellow, 6½@6¾c; B white, 6½c; A white, 7c; choice white, 7½@7¾c.

### By-Products Markets

Chicago, Jan. 23, 1930.

#### Blood.

Little interest is being shown in the blood market, and prices are unchanged and are quoted nominally.

**Unit Ammonia.**  
Ground and unground..... \$4.50@4.60

#### Digester Feed Tankage Materials.

Feed tankage materials are receiving little interest although the tone of the market is better. Prices are nominal.

**Unit Ammonia.**  
Unground, 11½ to 12% ammonia, \$4.50@4.60 & 10  
Unground, 8 to 8½ ammonia..... 3.00@3.25 & 10  
Liquid stock..... @ 4.00  
Steam bone meal, special feeding, per ton..... @42.50

#### Fertilizer Materials.

Buyers are showing a little interest and stocks are beginning to move slowly. There has been no change in prices, however. High grade ground selling at \$3.65 & 10c, Chgo.

**Unit Ammonia.**  
High grd. ground, 10@11% am. \$ @ 2.65 & 10  
Low grd., and ungr., 6-9% am. @ 3.50 & 10  
Hoof meal..... @ 2.25  
Bone tankage, low grd., per ton 24.00@25.00

#### Bone Meals (Fertilizer Grades).

The bone meal market is inactive. Few if any sales are being made and prices are nominal.

**Raw bone meal**..... \$50.00@55.00  
**Steam, ground, 3 & 50**..... 31.00@32.00  
**Steam, unground, 3 & 50**..... 29.00@31.00

#### Cracklings.

Buyers are showing little or no interest. Prices are nominal.

Per Ton.

Hard pressed and exp. unground, per unit protein..... \$ .90@ 1.00  
Soft prad. pork, ac. grease & quality 70.00@75.00  
Soft prad. beef, ac. grease & quality 50.00@55.00

#### Gelatine and Glue Stocks.

There is some trading in this market. Stocks are not burdensome and producers are not pressing sales.

Per Ton.

Hide and calf stock..... \$38.00@42.00  
Hide trimmings..... 30.00@33.00  
Horn pits..... 40.00@42.00  
Cattle jaws, skulls and knuckles..... 40.00@42.00  
Skins, pizzles..... 33.00@35.00  
Pig skin scraps and trim, per lb..... 5½@6c

#### Horns, Bones and Hoofs.

Per Ton.

Horns, according to grade..... \$85.00@160.00  
Mfg. shin bones..... 70.00@125.00  
Cattle hoofs..... 45.00@47.00  
Junk bones..... 27.00@28.00  
(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

#### Animal Hair.

European business and demand are fair, but domestic demand is slow as is usual at this time of the year. Prices are nominal.

Coil and field dried..... 2½@3½c  
Processed grey, summer, per lb..... 4 @ 5c  
Processed grey, winter, per lb..... 5½@ 5½c  
Cattle switches, each\*..... 4½@ 5c

\* According to count.

#### EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, Jan. 22, 1930.—Trading in both feeding and fertilizer materials has been on a limited scale during the past week.

In this section stocks of tankage, both ground and unground, suitable for both feeding and fertilizer purposes are above normal. Nevertheless sellers are inclined to hold to present quotations, because they expect a better demand a little later on.

There is hardly any demand for dried blood, and stocks of this material are quite small. The last sale was at \$3.85 f.o.b. New York.

The nitrate of soda importers are now holding firm at \$2.14 for January delivery and \$2.16 for delivery February to June, ex vessel Atlantic and Gulf ports.

Considerable resale sulphate of ammonia is being offered at rather low prices.

#### LARD AND GREASE EXPORTS.

Exports of lard from New York City, Jan. 15 to Jan. 22, 1930, totaled 24,316-144 lbs.; tallow, none; greases, 1,485-200 lbs.; stearine, 29,200 lbs.

**THE KENTUCKY CHEMICAL MFG. CO., Inc.**  
COVINGTON, KY. Opposite Cincinnati, Ohio

**Buyers of Beef and Pork Cracklings**

**Both Soft and Hard Pressed**

8.37-40-Index

## COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the months of August, September, October, November and December, 1929, with comparisons, prepared by Aspegren & Co., follows:

## MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

	Tons received.	1929-30.	1928-29.
On hand, begin. of season	41,006	21,972	
August	230,538	175,643	
September	920,318	865,691	
October	1,487,777	1,536,063	
November	763,046	1,011,656	
December	566,192	603,172	
Total	4,018,277	4,304,317	
	Tons crushed.	1929-30.	1928-29.
August	122,035	74,116	
September	488,680	421,362	
October	896,904	810,576	
November	785,271	864,453	
December	618,821	698,637	
Total	2,911,711	2,969,144	
On hand end of month.			
1929-30.	1928-29.		
Tons.	Tons.		
August	159,109	123,496	
September	590,747	567,828	
October	1,181,420	1,192,935	
November	1,159,195	1,340,138	
December	1,106,566	1,333,733	
	1929-30.	1928-29.	
Tons.	Tons.		
Estimated seed receipts at crude mills season 1929-1930	5,221,650	5,084,631	
On hand beginning of season	41,006	21,972	
Total	5,263,256	5,106,603	
Of which is so far			
crushed	2,911,711	2,969,144	
Destroyed at mills		1,340	
Seed on hand	1,106,566	1,333,733	
Seed still to be received	2,244,979	802,386	
1,106,566 tons seed on hand at 310 lbs. crude oil per ton is equivalent to 343,035,460 lbs. crude oil which at 8 per cent refining loss, equals 315,502,623 lbs. refined oil, or 768,982 barrels.			
1,244,979 tons seed still to be received at 310 lbs. crude oil per ton, is equivalent to 385,943,490 lbs. crude oil, which at 8 per cent refining loss, equals 355,068,011 lbs. refined oil, or 887,670 barrels.			

## MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	Pounds produced.	1929-30.	1928-29.
On hand, begin. of season	10,073,358	13,906,554	
August	35,453,186	20,913,907	
September	149,387,925	126,787,007	
October	276,279,751	282,714,963	
November	245,396,367	271,706,671	
December	192,000,784	218,399,715	
Total	906,491,321	934,488,913	
	Shipments.	1929-30.	1928-29.
		Lbs.	Lbs.
August	25,434,216	23,418,818	
September	122,074,564	95,982,055	
October	245,605,507	244,209,584	
November	249,626,594	270,474,126	
December	161,144,280	215,150,050	
Total	835,187,170	849,303,584	
On hand end of month.			
1929-30.	1928-29.		
Lbs.	Lbs.		
August	20,992,278	11,461,642	
September	47,305,330	42,266,684	
October	77,680,283	80,712,113	
November	73,447,656	81,944,664	
December	74,304,151	85,185,320	

## The Blanton Company

ST. LOUIS  
Refiners of

## VEGETABLE OILS

Manufacturers of  
SHORTENING  
MARGARINE

## DISTRIBUTION CRUDE OIL HOLDINGS.

	Nov. 30, 1929.	Dec. 31, 1929.
	Lbs.	Lbs.
At mills	73,447,656	74,304,151
At refineries	12,028,550	11,095,007
In transit to refineries and consumers	38,526,100	30,151,180
Total	124,002,306	116,150,428

116,150,428 lbs. crude oil at 8 per cent refining loss, equals 106,858,394 lbs. refined oil, or 267,146 barrels.

## CRUSH PER TON.

During December, 618,821 tons seed produced 182,000,784 lbs. crude oil, equivalent to 310.3 lbs. per ton, or 15.5 per cent, compared to 15.6 per cent last year.

Total, 2,911,711 tons seed produced 898,517,963 lbs. crude oil, equivalent to 308.6 lbs. per ton, or 15.4 per cent, compared with 15.5 per cent last year.

## REFINED OIL.

	Pounds produced.	1929-30.	1928-29.
On hand, begin. of season	338,619,933	335,993,223	
August	24,375,559	21,011,583	
September	82,858,658	61,636,885	
October	206,596,596	201,482,531	
November	218,269,138	223,312,455	
December	187,049,874	215,776,314	

Total, 1,057,769,758 lbs. 1,063,212,991

## Delivered Consumers.

	Lbs.	1929-30.	1928-29.
August	128,073,565	122,519,827	
September	142,757,769	186,533,420	
October	148,918,953	185,025,104	
November	124,125,608	129,790,408	
December	91,557,695	103,855,994	

Total, 635,434,620 lbs. 630,824,753

## On hand end of month.

	Lbs.	1929-30.	1928-29.
August	234,621,927	234,484,670	
September	178,022,786	159,588,444	
October	232,699,429	223,045,871	
November	326,842,959	322,567,918	
December	422,335,138	434,388,238	

## DISTRIBUTION REFINED OIL HOLDINGS.

	Nov. 30, 1929.	Dec. 31, 1929.
	Lbs.	Lbs.
At refineries	313,554,438	402,815,336
At other places	3,011,751	6,259,622
In trans. from refineries	10,276,770	13,260,780
Total	326,842,950	422,335,138

## AVERAGE REFINING LOSS.

During December, 204,029,898 lbs. crude oil yielded 187,049,874 lbs. refined oil, 8.32 per cent loss, compared with 7.54 per cent loss last year.

Total, 779,978,255 lbs. crude oil yielded 719,149,825 lbs. refined oil, 7.80 per cent loss, compared with 7.71 per cent loss last year.

## SHIPMENTS OF REFINED OIL.

	Export pounds.	1929-30.	1928-29.
August	613,930	894,022	
September	436,629	805,830	
October	461,070	919,308	
November	490,573	895,488	
December	560,986	604,834	
Total	Not available	4,044,834	

## Domestic pounds.

	1929-30.	1928-29.
August	142,459,635	121,625,605
September	142,321,170	135,727,490
October	148,585,883	137,105,796
November	123,635,035	128,924,920
December	Not available	103,395,906
Total	Not available	626,779,919

## Total pounds.

	1929-30.	1928-29.
August	128,073,565	122,519,827
September	142,757,799	136,533,420
October	148,918,953	138,025,104
November	124,125,608	129,790,408
December	91,557,695	103,855,994
Total	635,434,620	630,824,753

## REFINED OIL—SUMMARY IN BARRELS OF 400 POUNDS.

	Produced.	1929-30.	1928-29.
Old crop stock	846,550	839,983	
August	60,939	52,520	
September	207,146	154,062	
October	516,492	503,706	
November	545,673	573,283	
December	467,624	539,441	
Total	2,644,424	2,663,033	

## Consumed.

	1929-30.	1928-29.
August	320,184	306,300
September	356,894	341,333
October	372,300	345,063
November	310,314	324,476
December	228,894	259,896
Total	1,588,586	1,577,062

## On hand.

	1929-30.	1928-29.
August	587,305	586,212
September	437,557	398,971
October	581,749	557,614
November	817,108	806,420
December	1,055,838	1,085,971

## Refined oil on hand will produce.

	1929-30.	1928-29.
Seed on hand will produce	1,055,838	1,085,971
Crude oil on hand will produce	207,146	307,565

## Seed still to be received will produce.

	1929-30.	1928-29.
Seed still to be received will produce	887,670	617,757

## Total.

	1929-30.	1928-29.
Total	2,900,636	2,988,718

## Less approximate carry over for end of season.

	Aug. 1, 1930.	1921,000
Total	900,000	921,000

## Available for coming 7 months.

	2,009,636	2,062,715
Monthly average consumption for first 5 months	335,988	415,412

## Monthly average available for next 7 months.

	200,948	294,074
Monthly average available for all 12 months	307,352	303,315

\*Actual. \*Available.

## ♦

1928-29.  
306,200  
341,333  
345,063  
324,476  
259,890

1,577,062

1928-29.  
586,212  
398,971  
557,614  
806,420  
1,085,971

2,988,718

1,085,971

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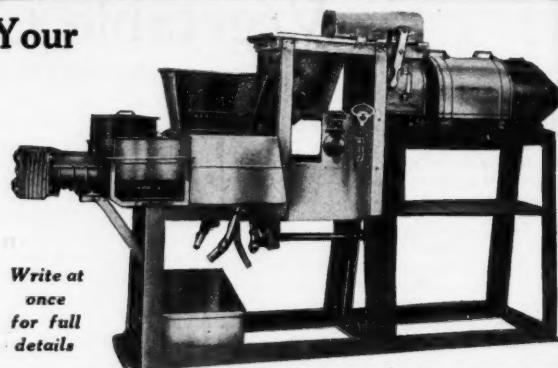
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## A Big Percentage Cut from Your Production Costs

DOERING'S Continuous Worker is the greatest advance the Margarine plant has seen for many years. With a capacity of 7,000 lbs. an hour, automatic salting, doing away with table workers and many other improvements, this machine is being hailed as a great money-maker wherever it is used. Some of the nation's biggest plants have already installed it.

For the sake of economy and greater profits get acquainted with Doering's Continuous Worker.

**C. Doering & Son** 1375-9 W. Lake St.  
Chicago  
Ask about our New Tierge Emptying Machine



Write at  
once  
for full  
details

bbds. Prime crude S. E. 7 1/4@7 1/2c.

Saturday, January 18, 1930.

Spot	845 a	...
Jan.	840 a	...
Feb.	860 a	875
Mar.	3500	900 900
Apr.	900 a	920
May	600	920 916
June	915 a	917
July	2200	941 936
Aug.	935 a	937

Total sales, including switches, 5,700  
bbds. P. crude S. E. 7 1/2c sales.

Monday, January 20, 1930.

Spot	845 a	...
Jan.	840 a	...
Feb.	850 a	875
Mar.	3500	900 900
Apr.	900 a	920
May	600	920 916
June	915 a	917
July	2200	941 936
Aug.	935 a	937

Total sales, including switches, 6,300  
bbds. P. crude S. E. 7 1/2c sales.

Tuesday, January 21, 1930.

Spot	845 a	...
Jan.	840 a	...
Feb.	850 a	875
Mar.	1400	892 889
Apr.	888 a	891
May	1700	910 970
June	980 a	909
July	4000	930 928
Aug.	929 a	942

Total sales, including switches, 7,100  
bbds. P. crude S. E. 7 1/2c sales.

Wednesday, January 22, 1930.

Spot	845 a	...
Jan.	840 a	...
Feb.	860	860
Mar.	400	885 880
Apr.	880 a	890
May	500	908 904
June	908 a	925
July	2000	929 925
Aug.	929 a	945

Total sales, including switches, 3,000  
bbds. P. crude S. E. 7 1/2c sales.

Thursday, January 23, 1930.

Spot	845 a	...
Jan.	840 a	...
Feb.	856	856 850 a
Mar.	886	886 886 a
Apr.	886 a	888
May	910	906 908 a
June	908 a	925
July	930	925 928 a
Aug.	928 a	944

See page 45 for later markets.

**COCOANUT OIL** — A very steady market was noted the past week. Offerings were light. Consuming demand was moderate, and the firmness in copra had some effect. At New York, tanks were quoted at 7 1/2c; bulk oil, 7c; and Pacific Coast tanks, 6 1/2c for spot and shipment.

**CORN OIL** — Offerings were rather light, but demand continued slow. The market's undertone was steady to firm with tanks, f.o.b. mills, quoted at 7 1/2c.

**SOYA BEAN OIL** — Market remained more or less of a nominal affair with

demand slow. Offerings were light. New York tanks were quoted at 10@10 1/4c; packages, 11 1/2c; and Pacific Coast tanks, 9c.

**PALM OIL** — A little more interest was noted during this week and some business was put through, but reports had it that consumers are looking on. Nearby offerings remain light, with most of the interest in the market being for future shipment. At New York, Nigre for shipment was quoted at 6.80@6.90c; lagos for shipment, 7.40@7.45c; 20 per cent soft oil for shipment, 7 1/4@7 1/2c.

**PALM KERNEL OIL** — A moderate business was reported and more interest was indicated. The tone was steady with prices unchanged. New York tanks were quoted at 7 1/4c; casks, 8c; bulk oil, 7 1/4@7 1/2c.

**OLIVE OIL FOOTS** — Demand a little larger, but the market was generally steady and quiet. Nearby foots at New York were quoted 7 1/2c; future shipment, 7c.

**RUBBERSEED OIL** — Market nominal and quoted 9c for shipment.

**SESAME OIL** — Market nominal.

**PEANUT OIL** — Market nominal.

**COTTONSEED OIL** — Demand showed some improvement. The undertone was quite steady. Store prices were quoted at about 1/4c over January. Southeast crude, 7 1/2c sales and bid; Valley, 7 1/4c bid; Texas, 7 1/4c sales and bid.

### NEW ORLEANS OIL MARKETS.

(Special Report to The National Provisioner.)

New Orleans, La., Jan. 20, 1930.

Transfers from March to July in New Orleans are being made at 27@30 points, and 41@45 points in New York. Saturday, March was bid 38 points from September in New Orleans.

The volume of business was about the same as previous weeks with quotations dragging.

Our letter two weeks ago advised buying when July New Orleans was offered at \$7.95 and, when values recovered, some purchases were made between \$8.10 and \$8.20 but now we are advising taking profits on any further advance. If July New Orleans reaches \$8.70, we think it will be near the high and would advise selling (short) October New Orleans above 9c.

In crude, a fair quantity of tanks was reported sold on the recovery, but owners are holding with bull-dog tenacity and there is not much for sale.

## The Procter & Gamble Co.

Refiners of all Grades of

### COTTONSEED OIL

**PURITAN**, Winter Pressed Salad Oil  
**BOREAS**, Prime Winter Yellow  
**VENUS**, Prime Summer White  
**STERLING**, Prime Summer Yellow  
**WHITE CLOVER** Cooking Oil  
**MARIGOLD** Cooking Oil  
**JERSEY** Butter Oil  
**MOONSTAR** Cocoanut Oil  
**P & G SPECIAL** (hardened) Cocoanut Oil

General Offices:

**CINCINNATI • OHIO**

Cable Address: "Procter"

## The Week's Closing Markets

### FRIDAY'S CLOSINGS

#### Provisions.

Hog products stronger the latter part of the week, buying covering more bullish on account of the government hog report; 52,600,000 head in the country against 56,880,000 a year ago. Cash trade fair. Ease in grains halted advances.

#### Cottonseed Oil.

Cotton oil is quiet but firmer, an absence of pressure of crude and a smaller hog crop offsetting quieter cash demand and local bearishness. A better tone in lard had some influence. Crude, 7 1/4 c bid in all sections.

Quotations on cottonseed oil at New York Friday noon were: Jan., \$8.45 bid; Feb., \$8.55@8.80; March, \$8.97@8.99; April, \$9.00@9.15; May, \$9.17; June, \$9.20@9.35; July, \$9.37@9.39; Aug., \$9.45@9.55.

#### Tallow.

Tallow, extra, 7 1/2 c.

#### Stearine.

Stearine, oleo, 9 1/2 c.

### FRIDAY'S GENERAL MARKETS.

New York, Jan. 24, 1930. — Lard, prime western, \$11.15@11.25; middle western, \$11.05@11.15; city, 10 1/2 c; refined continent, 11c; South American, 11 1/4 c; Brazil kegs, 12 1/4 c; compound, 10 1/2 c.

### HULL OIL MARKET.

Hull, England, Jan. 23, 1930. — (By Cable.) — Refined cottonseed oil, 31s 6d; Egyptian crude cottonseed oil, 28s.

### BRITISH PROVISION MARKETS.

(By Cable to The National Provisioner.)

Liverpool, Jan. 24, 1930. — General provision market firm with a fairly broad trade on A. C. hams for prompt and forward shipment. Recent sales for nearby shipment at a premium over export quotations. Good movement on short clear backs for prompt; fair demand for picnics. Lard trade rather quiet.

Friday's prices were as follows: Hams, American cut, 105s; Liverpool shoulders, square, none; hams, long cut, 100s; picnics, none; short backs, 94s; bellies, clear, 85s; Canadian, 104s; Cumberland, 92s; spot lard, 54s 6d.

### EUROPEAN PROVISION CABLES.

The market at Hamburg shows little alteration, according to cable advices to the U. S. Dept. of Commerce. Receipts of lard for the week were 1,944 metric tons.

Arrivals of hogs at 20 of Germany's most important markets were 78,000, at a top Berlin price of 18.60c a pound, compared with 100,000, at 16.87c a pound, for the same week of last year.

The Rotterdam market was steady with the exception of refined lard. Extra oleo oil and prime oleo oil on shipment in good demand.

The market at Liverpool was improving.

The total of pigs bought in Ireland

for bacon curing was 15,000 for the week, as compared with 26,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending January 18, 1930, was 93,000, as compared with 75,000, for the corresponding week of last year.

### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Jan. 23, 1930, show exports from that country were as follows: To England, 129,330 quarters; to the Continent, 42,606 quarters.

Exports of the previous week were as follows: To England, 105,231 quarters; to the Continent, 34,433 quarters.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's guide.

### PACKERS MUST PROVE CLAIMS.

A formal answer to the petitions of Swift & Company and Armour and Company for modification of the packers' consent decree was filed by the Department of Justice in the District of Columbia Supreme Court on January 17. The answer requires the petitioners to establish their claims in all particulars.

The department's claim is that the petitions should be dismissed because they do not present ultimate facts which can be answered so as to present issues proper for the court's determination. It further alleges that the petitioners do not state facts sufficient to entitle the petitioners to any relief.

Due to the "grave importance" of the questions "as affecting public interest," the Department of Justice says in its answer that its attitude would be determined at the conclusion of the hearings upon the evidence presented to the court.

No date has been set for hearings on the petitions and answer thereto.

### WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Jan. 23, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>STEERS (700 lbs. up):</b>				
Choice	\$21.00@22.50	\$20.50@21.50	\$22.00@24.00	
Good	19.00@21.00	19.50@20.50	20.00@21.50	20.00@21.00
<b>STEERS (550-700 lbs.):</b>				
Choice	21.50@24.00		22.00@24.50	22.50@24.00
Good	19.00@21.50		20.00@22.00	19.00@21.50
<b>STEERS (500 lbs. up):</b>				
Medium	18.00@19.00	18.50@19.50	19.00@21.00	18.00@19.00
Common	17.00@18.00	17.50@18.50	17.00@19.00	
<b>STEERS (1):</b>				
Yearling (300-550 lbs.):				
Choice	22.00@25.00		22.50@25.50	
Good	20.00@22.00		20.50@22.00	
Medium	18.00@20.00			
<b>COWS:</b>				
Good	16.00@17.00	16.50@17.00	16.50@18.00	16.00@17.00
Medium	15.00@16.00	15.50@16.50	15.50@17.00	15.00@16.00
Common	14.00@15.00	15.00@15.50	14.00@15.50	14.00@15.00
<b>Fresh Veal and Calf Carcasses:</b>				
<b>VEALERS (2):</b>				
Choice	24.00@26.00	26.00@28.00	26.00@28.00	26.00@27.00
Good	22.00@24.00	23.00@26.00	25.00@26.00	25.00@26.00
Medium	19.00@22.00	20.00@23.00	23.00@25.00	21.00@24.00
Common	17.00@20.00	18.00@20.00	20.00@23.00	18.00@20.00
<b>CALE (2) (8):</b>				
Good	17.00@18.00	19.00@20.00	19.00@20.00	
Medium	16.00@17.00	17.00@19.00	17.00@19.00	
Common	15.00@16.00	16.00@17.00		
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB (38 lbs. down):</b>				
Choice	26.00@28.00	27.00@28.00	28.00@29.00	27.50@28.00
Good	25.00@27.00	26.00@27.00	27.00@28.00	27.00@27.50
Medium	24.00@26.00	24.00@26.00	26.00@27.00	25.00@26.00
Common	21.00@23.00	22.00@24.00	25.00@26.00	
<b>LAMB (30-45 lbs.):</b>				
Choice	25.00@27.00	26.00@27.00	27.00@28.00	27.00@28.00
Good	24.00@26.00	25.00@26.00	26.00@27.00	26.00@27.00
Medium	23.00@25.00	23.00@25.00	25.00@26.00	23.00@26.00
Common	21.00@24.00	22.00@23.00	24.00@25.00	
<b>LAMB (46-55 lbs.):</b>				
Choice	22.00@24.00	23.00@25.00	25.00@27.00	24.00@25.00
Good	21.00@23.00	22.00@24.00	24.00@26.00	23.00@24.00
<b>MUTTON (Ewe) 70 lbs. down:</b>				
Good	13.50@15.50	16.00@18.00	15.00@16.00	14.00@15.00
Medium	12.00@13.50	14.00@16.00	14.00@15.00	13.00@14.00
Common	10.00@12.00	12.00@14.00	12.00@13.00	
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs. av.	19.00@21.00	20.50@21.50	21.00@23.00	19.00@21.00
10-12 lbs. av.	19.00@20.00	20.00@21.00	20.00@22.00	19.00@21.00
12-15 lbs. av.	17.00@19.00	18.00@19.50	18.00@20.00	18.00@19.00
16-22 lbs. av.	16.00@17.00	16.50@18.00	16.00@18.00	16.00@18.00
<b>SHOULDER, N. Y. Style, Skinned:</b>				
8-12 lbs. av.	14.00@16.00		15.50@17.00	15.00@17.00
<b>PICNICS:</b>				
6-8 lbs. av.		14.50@15.50		14.00@15.00
<b>BUTTS, Boston Style:</b>				
4-8 lbs. av.	17.00@19.00		19.00@21.00	19.00@21.00
<b>SPARE RIBS:</b>				
Half Sheets	14.00@16.00			
<b>TRIMMINGS:</b>				
Regular	9.00@10.00			
Lean	16.50@19.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

## 1930 Livestock Census

Number and value of livestock on farms January 1, 1930, are estimated by the crop reporting board of the U. S. Department of Agriculture as follows:

## SWINE, INCLUDING PIGS.

Jan. 1, 1930	52,600,000
Jan. 1, 1929	56,880,000
Jan. 1, 1928	60,617,000

## ALL CATTLE AND CALVES.

Jan. 1, 1930	57,967,000
Jan. 1, 1929	56,467,000
Jan. 1, 1928	55,676,000

## SHEEP AND LAMBS.

Jan. 1, 1930	48,913,000
Jan. 1, 1929	47,509,000
Jan. 1, 1928	44,795,000

The swine population on January 1 was valued at \$717,306,000, all cattle and calves at \$3,320,104,000, and sheep and lambs at \$435,515,000.

The hog population is estimated to be 92.5 per cent of that of January 1, 1929; the cattle as 102.7 per cent, and the sheep and lambs as 103.0 per cent.

## DEC. FEDERAL SLAUGHTERS.

Livestock slaughtered under federal inspection at various centers in December, 1929, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle	Calves	Hogs	Sheep
Baltimore	5,973	597	68,935	550
Buffalo	7,376	1,066	82,156	6,142
Chicago	125,514	30,985	700,586	181,847
Cincinnati	11,388	4,982	91,507	5,072
Cleveland	6,427	4,477	71,026	9,859
Detroit	8,945	1,634	36,400	12,048
Detroit	7,049	5,038	100,451	14,744
Fort Worth	26,678	25,584	24,831	11,476
Indianapolis	17,456	3,497	165,458	5,006
Kansas City	66,405	14,613	261,600	78,055
Milwaukee	12,674	48,341	142,639	5,288
National				
Stock Yds.	27,062	4,714	97,536	20,236
New York	33,658	46,497	132,265	200,171
Omaha	50,030	5,242	227,790	131,527
Philadelphia	5,220	6,400	87,378	13,664
St. Louis	12,406	3,702	132,278	3,952
Sioux City	28,222	2,300	141,183	58,853
St. Joseph	27,126	5,542	113,531	96,100
St. Paul	37,200	52,404	368,845	63,733
Wichita	5,752	2,084	49,247	4,641
All other establish- ments	125,881	67,729	1,889,683	148,314
Total:				
Dec. 1929	658,026	346,311	5,082,935	1,000,989
Dec. 1928	606,879	340,699	5,782,036	1,052,721
12 mos. end				
Dec. '29	8,324,027	4,489,036	48,444,604	14,023,362
12 mos. end				
Dec. '28	8,467,308	4,679,022	49,705,408	13,488,171

## RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Jan. 18, 1930, with comparisons:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Jan. 18	233,000	710,000	328,000
Previous week	229,000	815,000	325,000
1929	227,000	247,000	945,000
1928	224,000	969,000	268,000
1927	228,000	731,000	299,000

At 11 markets:

	Hogs
Week ended Jan. 18	631,000
Previous week	730,000
1929	840,000
1928	864,000
1927	644,000
1926	740,000

At 7 markets:

	Cattle	Hogs	Sheep
Week ended Jan. 18	179,000	555,000	238,000
Previous week	169,000	648,000	252,000
1929	179,000	732,000	250,000
1928	167,000	735,000	209,000
1927	182,000	561,000	226,000
1926	227,000	627,000	238,000

## THE NATIONAL PROVISIONER

## HOG WEIGHTS AND COSTS.

The average weight and cost of hogs, computed on packer and shipper purchases, as reported for November, 1929, with comparisons, by the U. S. Bureau of Agricultural Economics are given as follows:

—1929.— 1928.— 1929.— 1928.—

Per      Per      Per      Per

Avg. 100 Avg. 100 Avg. 100 Avg. 100

Lbs. Lbs. Lbs. Lbs.

Per      Per      Per      Per

100 Lbs. 100 Lbs. 100 Lbs. 100 Lbs.

CHICAGO. EAST ST. LOUIS.

Jan. 223 \$0.22 225 \$0.25

Feb. 228 10.19 230 8.08

Mar. 228 11.00 235 8.48

Apr. 241 11.41 233 9.28

May 230 10.81 234 9.67

June 247 10.72 239 9.91

July 237 11.20 251 10.65

Aug. 265 10.52 257 11.53

Sept. 259 10.85 251 11.89

Oct. 242 9.38 247 9.57

Nov. 223 9.06 228 8.83

Dec. 231 8.61

Year ... 237 9.22

KANSAS CITY. OMAHA.

Jan. 242 \$8.89 249 \$8.07

Feb. 242 9.91 246 7.83

Mar. 244 11.01 243 7.86

Apr. 235 10.96 231 9.96

May 228 10.49 232 9.41

June 228 10.61 228 9.65

July 233 11.22 238 10.68

Aug. 232 10.74 241 11.42

Sept. 229 9.04 226 11.42

Oct. 220 9.29 223 9.42

Nov. 219 8.81 229 9.68

Dec. 237 8.35

Year ... 235 9.20

ST. PAUL. FT. WORTH.

Jan. 224 \$8.77 207 9.72

Feb. 229 9.94 216 8.50

Mar. 229 10.08 212 7.84

Apr. 235 11.11 217 8.48

May 248 10.39 223 9.16

June 275 10.00 235 9.20

July 290 10.39 239 9.80

Aug. 280 10.11 269 10.91

Sept. 240 9.44 241 11.24

Oct. 219 9.02 230 9.18

Nov. 212 8.70 222 8.63

Dec. 224 8.22

Year ... 225 8.71

WICHITA 1929 RECEIPTS.

Fewer cattle were received at Wichita, Kan., in 1929, than during 1928, but more calves, hogs and sheep, according to the annual report of the Denver Union Stock Yard Company. During 1929 there were received at this point 555,588 cattle, compared with 590,382 in 1928; 68,479 calves, compared with 76,819; 538,524 hogs, compared with 567,227, and 2,290,395 sheep, compared with 2,295,034.

BUTCHER SUPPLY MEN TO MEET.

The ninth annual convention of the National Market and Packers Supply Association, formerly the National Butchers' and Packers' Supply Association, will be held at the Palmer House, Chicago, January 30 and 31. Associate members are urged to attend. Herman C. Schmidt, of the Cincinnati Butchers Supply Co., is president.

## WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports for week ended Jan. 18, 1930:

Week ended.	New York.	Boston.	Phila.
Jan. 18, 1930	24,776	4,764	3,411
Jan. 11, 1930	40,152	4,764	702
Jan. 4, 1930	4,183	—	199
Jan. 12, 1929	30,499	2,380	—
Jan. 12, 1929	23,084	18,344	—
To date, 1930	68,001	4,764	4,812
To date, 1929	60,118	23,244	—

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended January 18, 1930, were 4,300,000 lbs.; previous week, 3,866,000 lbs.; same week last year, 4,485,000 lbs.; from January 1 to January 18 this year, 10,941,000 lbs.; same period a year ago, 11,315,000 lbs.

Shipments of hides from Chicago for the week ended January 18, 1930, were 4,328,000 lbs.; previous week, 5,092,000 lbs.; same week last year, 4,198,000 lbs.; from January 1 to January 18 this year, 12,367,000 lbs.

## ST. PAUL YEARLY RECEIPTS.

More sheep but fewer cattle, calves and hogs were received at St. Paul, Minn., during 1929 than during 1928, according to the annual report of the St. Paul Union Stockyards Co., issued recently. During the year there were received at this point 878,509 cattle, 546,459 calves, 2,868,883 hogs and 113,073 sheep. Receipts at St. Paul during 1928 were as follows: Cattle, 917,362; calves, 572,553; hogs, 2,902,448; sheep, 890,762.

Trucks shipments were greater for all kinds of livestock except hogs. In 1929 cattle receipts by truck were 44,104, compared with 26,098 in 1928; calves, 6,893, compared with 4,985; hogs, 27,989, compared with 32,644; sheep, 37,588, compared with 24,998.

## KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered in October, 1929, based on reports from about 600 packers and slaughterers representing nearly 75 per cent of the total slaughter under federal inspection, as reported by the U. S. Department of Agriculture, with comparisons:

	Cattle	Hogs	Sheep and lambs					
1928	Pct. Pet. Pet. Pet. Pet. Pet. Pet. Pet.	Pct. Pet. Pet. Pet. Pet. Pet. Pet. Pet.	Pct. Pet. Pet. Pet. Pet. Pet. Pet. Pet.					
Jan.	59.09	57.42	8.49	53.11	46.34	0.55	93.86	6.64
Feb.	45.82	51.15	2.94	53.97	45.64	.39	92.79	7.21
Mar.	49.20	47.53	3.16	53.45	40.05	.50	92.73	7.07
Apr.	52.60	44.15	3.25	51.55	47.78	.67	93.33	6.67
May	54.54	41.14	4.32	48.52	51.02	.06	88.16	11.84
June	52.12	48.17	4.71	44.21	54.55	.94	90.71	9.29
July	57.46	46.68	4.54	37.24	61.08	.78	90.40	9.40
Aug.	46.31	40.08	4.00	35.54	63.33	.83	93.01	6.99
Sept.	45.37	52.66	4.27	30.11	60.18	.71	92.62	7.37
Oct.	35.78	58.89	4.38	43.55	55.81	.60	90.45	9.35
Nov.	37.04	49.48	3.52	36.47	45.82	.45	90.79	9.21
Dec.	41.89	54.97	3.14	50.53	49.52	.35	92.34	7.60
Av.	45.84	50.78	3.88	48.04	51.88	.58	91.74	8.20
1929	47.54	48.44	3.02	52.48	47.15	.37	92.59	7.41
Feb.	49.01	48.02	2.93	58.08	46.53	.39	93.12	6.88
Mar.	50.95	46.66	3.30	51.41	45.04	.55	94.15	5.85
Apr.	54.79	41.44	3.77	49.37	49.75	.78	91.56	8.44
May	53.75	41.21	3.04	48.51	50.70	.78	87.12	12.88
June	52.04	42.45	5.51	46.00	52.72	.68	90.94	10.06
July	52.05	42.98	4.97	52.79	60.57	.64	91.98	8.64
Aug.	50.34	45.40	4.07	39.00	60.12	.53	91.39	8.61
Sept.	45.80	47.77	3.84	42.02	57.48	.54	93.14	8.56
Oct.	42.87	53.52	3.61	45.81	53.65	.54	91.21	8.79

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## Hide and Skin Markets

### Chicago.

**PACKER HIDES**—There was a light trade in the big packer market during the week, with the movement so far estimated around 20,000 hides, generally straight January take-off. Trading was confined to branded cows and steers, with a few native steers moved early. Hides destined for sole leather purposes are in fair demand, while the light hides are inclined to be slow. However, most packers were sold up closely in earlier trading and stocks are not thought to be large. One harmful influence in the market has been the uncertainty of the outcome regarding the tariff on hides, with the Hide Exchange reflecting developments along that line. Hides in this market are now at about the lowest point in quality of the year, a seasonal condition.

Spready native steers quoted nominally around 18@18½c, with a bid of 17½c reported. One packer moved 2,000 January heavy native steers early at 16½c. Extreme native steers last sold at 15c.

Couple cars of butt branded steers moved at 16c and 3,000 Colorados at 15c. Two packers moved 2,000 January heavy Texas steers at 16c, and 3,000 light Texas steers at 14½c, all steady prices. Extreme light Texas steers last sold at 13½c.

Heavy native cows last sold at 13½c. Last trading in light native cows was at 14c for selected points, with some Chicago take-off understood to be included; buyers' ideas ½c less. About 6,000 January branded cows moved at 13½c, steady.

Native bulls quoted around 10½c for current kill. Last trading in branded bulls was at 9c for northerns and 9½c for southerns, dating June to December.

South American market fairly well cleaned up and quiet latter part of week. Sales early in the week on Uruguay steers at \$43.50, equal to about 19½c, c.i.f. New York, and Argentine steers at \$42.50, as against \$43.25 and \$42.75 paid late last week.

**SMALL PACKER HIDES**—Small packer market quiet and somewhat lacking in interest. One local killer moved about 4,000 December hides at 13½c for all-weight native steers and cows and 12½c for branded, which about cleaned up December productions. Couple local small packers still holding January hides.

Last trading in the Pacific Coast market was at 13c for December steers and 11½c for cows, f.o.b. shipping points.

**HIDE TRIMMINGS**—Big packer hide trimmings quoted \$35.00@37.00 per ton, Chicago basis.

**COUNTRY HIDES**—Trading in the country hide market has been fairly active and prices steady to firm. Good all-weights have sold at 11½c, selected, delivered, ranging to ¼c less, according to weight average. Heavy steers

and cows have sold at 11c, selected. Buff weights moving at 11½c, some asking ¼@½c more. Good 25/45 lb. extremes moving at 13½c, selected; some trying for ½@½c more. Some good bulls have sold at 8c. All-weight branded quoted around 9½c, less Chicago freight.

**CALFSKINS**—Last trading in big packer calf was at 21c for northerns and 20c for southerns, dating December and prior; market quiet.

Chicago city calf last sold at 19c for straight 8/15 lb. weights, and on split weight basis at ½c more for the light end and ½c less for the heavies. Mixed cities and countries quoted around 16c, and straight countries about 15c. Chicago city light calf and deacons \$1.50 last paid.

**KIPSKINS**—Big packer kips fairly well cleaned up to end of year, with last trading at 20c for northern natives and 18c for overweights, southerns a cent less; branded last sold at 16c.

Last trading in Chicago city kips was at 18c. Mixed cities quoted around 15½@16c; straight countries 14@14½c.

Two big packers sold January slunks at \$1.25 for regulars and 30c flat for hairless.

**HORSEHIDES**—Choice city renderers quoted \$4.50@5.00 asked, with 25c more talked in the East. Mixed city and country lots \$3.75@4.00 paid, with up to \$4.25 asked for better lots; quotations based on not over 10 per cent No. 2's included, with buyers' ideas \$1.00 less for excess No. 2's.

**SHEEPSKINS**—Dry pelts quoted 14@15c per lb. One lot of 3,500 big packer straight No. 1 shearlings moved at \$1.20; another lot running one-third No. 2's brought \$1.02½; various outside small packer lots have moved at \$1.00 less for straight run; one car reported at \$6.25 per doz. straight run, for January skins. New York market quoted \$6.00@6.75 last paid. The wool market continues to decline and on the first day of the London sales declines of 15 per cent for merinos and 20 per cent for cross breeds were established. The lower wool market has hindered the movement of wool pelts; two cars sold at \$1.37½ and another car at \$1.35, all Januarys.

**PIGSKINS**—No. 1 pigskin strips quoted 6½@7c. Frozen gelatine stocks 5@5½c, nom.

### New York.

**PACKER HIDES**—Two packers moved January branded steers during the week, at 16c for butt branded steers and 15c for Colorados; nothing done so far on native steers, which are priced nominally 16½c, on basis of parity with Chicago market.

**COUNTRY HIDES**—Market steady but prices about unchanged. Buff weights quoted at 11½c. Top price so far on good 25/45 lb. extremes 13½c.

**CALFSKINS**—City calfskin market pretty well cleaned up. A few lights

sold this week on basis of \$1.85 for 5-7's and \$2.30 for 7-9's. Last trading in 9-12's was at \$2.75.

### New York Hide Exchange Futures.

Saturday, Jan. 18, 1930.—Close: Jan. 14.80n; Feb. 14.95n; Mar. 15.05n; Apr. 15.20n; May 15.36@15.42; June 15.60n; July 15.85n; Aug. 16.10n; Sept. 16.35@16.40; Oct. 16.50n; Nov. 16.70n; Dec. 16.91 sale. Sales 2 lots.

Monday, Jan. 20, 1930.—Close: Jan. 14.80n; Feb. 14.95n; Mar. 15.05n; Apr. 15.20n; May 15.35@15.50; June 15.60n; July 15.85n; Aug. 16.10n; Sept. 16.35@16.37; Oct. 16.50n; Nov. 16.70n; Dec. 16.95 sale. Sales 8 lots.

Tuesday, Jan. 21, 1930.—Close: Jan. 14.80n; Feb. 14.95n; Mar. 15.05n; Apr. 15.20n; May 15.35@15.40; June 15.60n; July 15.85n; Aug. 16.05n; Sept. 16.35@16.37; Oct. 16.50n; Nov. 16.70n; Dec. 16.92@16.95. Sales 18 lots.

Wednesday, Jan. 22, 1930.—Close: Jan. 14.80n; Feb. 14.95n; Mar. 15.10n; Apr. 15.25n; May 15.39@15.45; June 15.65n; July 15.85n; Aug. 16.05n; Sept. 16.25@16.30; Oct. 16.45n; Nov. 16.65n; Dec. 16.89@16.95. Sales 16 lots.

Thursday, Jan. 23, 1930.—Close: Feb. 14.90; Mar. 15.05; April 15.20; May 15.35@15.40; June 15.60; July 15.85; Aug. 16.10; Sept. 16.35@16.40; Oct. 16.50; Nov. 16.70; Dec. 16.85. Sales 9 lots.

Friday, Jan. 24, 1930.—Close: Feb. 14.55; Mar. 14.70; Apr. 14.85; May 15.00; June 15.25; July 15.50; Aug. 15.75; Sept. 16.00; Oct. 16.10; Nov. 16.25; Dec. 16.40.

### CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended January 24, 1930, with comparisons, are reported as follows:

	PACKER HIDES.	Week ended Jan. 24.	Prev. week.	Cor. week. 1929.
Spr. nat.				
strs. .... 18	18½n	18½n	21½n	22½n
Hvy. nat. str.	16½	16½	18	17½n
Hvy. butt brnd'd	16	16	16	16
strs.	16	16	17½	17½
Hvy. Col. str.	15	15	16	16
Ex-light Tex.				
strs. ....	13½	13½	13½	15
Brnd'd cows.	13½	13½	13½	13½
Hvy. nat. cows	13½	13½	13½	13½
Lat. nat. cows	14	14	14	15½
Nat. bulls...	10½	10	10	11½n
Brnd'd bulls. 9	9½	8½@9½	9½	10½n
Calfskins ...	21	21	21	25½n
Kips, nat. ....	20	20	20	22
Kips, ov-wt.	18	18	18	20
Kips, brand'd	16	16	16	19
Slunks, reg.	1.25	1.25@1.30	1.30	1.40@1.50
Slunks, hrs.	30	27½	50	55
Light native, butt branded and Colorado steers ic per lb. less than heavies.				

CITY AND SMALL PACKERS.		
Nat. all-wts.	13½	13½
Brnd'd ....	12½	12½
Nat. bulls ... 9	9½n	9½n
Brnd'd bulls ... 9½@9n	8	8½@10½n
Calfskins ...	19	19
Kips ....	21	17½@18
Slunks, reg.	1.00	1.00
Slunks, hrs. 20	25n	20n
		35

COUNTRY HIDES.		
Hvy. steers...	11	10½@11
Hvy. cows ...	11	10½@11
Lat. ....	11½@11½	11½@11
Extremes ...	13½@13½	13½@13½
Bulls ...	15n	15n
Calfskins ...	14	14½n
Kips ...	14	14½n
Slunks, hrs. 20	25n	20n
		35

SHEEPSKINS.		
Pkr. lambs. 1.25@1.37½	1.32½@1.40	2.50@3.40
Sm. pkr. lambs ... 1.10@1.25	1.10@1.25	2.40@2.60
Deacons ... 1.10@1.20	1.10@1.20	1.10@1.25
Slunks, hrs. 5	10n	15@20
Horsehides ... 7.75@5.00	4.00@5.00	4.75@6.00
Hogskins ... 55	60	55@55
		70

COUNTRY HIDES.		
Hvy. steers...	11	10½@11
Hvy. cows ...	11	10½@11
Lat. ....	11½@11½	11½@11
Extremes ...	13½@13½	13½@13½
Bulls ...	15n	15n
Calfskins ...	14	14½n
Kips ...	14	14½n
Slunks, hrs. 20	25n	20n
Horsehides ... 7.75@5.00	4.00@5.00	4.75@6.00
Hogskins ... 55	60	55@55
		70

# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Jan. 23, 1930.

**CATTLE**—Compared with a week ago: All grades weighty steers except choice offerings 25@50c lower, largely \$1.00@1.25 under high time two weeks earlier; better grade long yearlings and light steers, steady, others weak to 25c lower; all grades light heifer and mixed yearlings, 25@40c higher; mostly 25@40c up on the stock, strongweight cutters and common fat cows showing most advance; bulls, 25c higher; vealers, 50c@\$1.00 higher. Extreme top fed steers, \$16.00, heavies at that price scaling 1,339 lbs.; strictly choice 1,531-lb. averages, up to \$15.00; bulk weighty steers, \$13.50 down to \$11.50; light yearlings very scarce; heavy steers in excessive supply, liberal quota scaling over 1,400 lbs.; she stock run scant. Sluggish dressed market was a most bearish influence, receipts being about the same as year ago, but sharply under last week. Heavy sausage bulls sold up to \$9.85 and shipped vealers to \$18.00. Subzero weather restricting veal calf crop, also demand for replacement cattle at \$9.50@11.00 mostly.

**HOGS**—For the first time in recent weeks, receipts at eleven principal markets showed an increase in comparison with same week of last year. In spite of fairly heavy supplies all interests aggressive buyers and today's prices 35@50c higher than week ago. Today's top, \$10.35; bulk good to choice 140- to 230-lb. weights, \$10.00@10.25; 240- to 280-lb. averages, \$9.75@10.00; few loads around 300-lb. butchers, \$9.60@9.65; pigs, \$9.50@10.25; packing sows, \$8.25@8.65, few big weights down to \$8.00 and lightweights up to \$8.90 and \$9.00.

**SHEEP**—Increased marketing and slower dressed lamb trade main bearish

factors in sharp price decline. Compared with one week ago: Fat lambs, 75c@\$1.00 lower; yearlings, 25@50c off; fat ewes, steady. Late bulk fat lambs, \$12.75@13.25; top, \$13.40, early top, \$14.25; yearlings, \$11.50@11.75; early top, \$12.00; fat ewes, mostly \$6.50@7.00; top, \$7.25.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Jan. 23, 1930.

**CATTLE**—A rather sluggish movement in the dressed meat trade reflected a weaker undertone in the market for fed steers and yearlings which resulted in substantial price reductions. Most of the lighter weight steers and yearlings closed at 25c lower levels, while some of the better grades of medium weight and heavy offerings are 25@50c under a week ago. Choice mixed yearlings scored \$15.00 for the week's top, and best yearling steers topped at \$14.25, but nothing strictly choice was offered. Bulk of the fed arrivals cleared from \$10.50@12.50, with plain quality dogies going to \$9.00@10.00. She stock was a trifle uneven, but most classes held steady. Some strength was noted in the bull market, and vealers are steady to 50c higher, with the late top at \$14.00.

**HOGS**—There was a fairly broad demand to both shippers and packers which influenced considerable activity in the trade during the week. Final prices are 25@35c higher than last Thursday, with all interests good buyers at the advance. The week's top of \$10.10 was reached on Monday, while on the close \$10.00 was paid freely for choice 160- to 230-lb. weights, and the better grades of 160- to 250-lb. weights ranged from \$9.85@10.00. Packing grades are steady at \$8.00@8.60.

**SHEEP**—Trade in fat lambs ruled dull and 50@75c declines were registered against a week ago. Choice fed westerns brought \$13.25 to shippers on Monday, but on Thursday nothing passed \$12.65. The bulk of the week's supply of fed lambs sold from \$12.25@12.85, while clipped ranged from \$11.75@12.50. Mature classes slumped 25@50c for the first setback in several weeks.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Jan. 23, 1930.

**CATTLE**—On the initial session of the week, fed steers and yearlings met with a broad demand, and prices ruled higher. On subsequent days weak to lower prices were the rule, and Monday's advance was more than lost, with current prices quoted 25@75c lower for the week, choice yearlings showing the least decline. Heifers show a loss of 25@50c, while cows held close to steady. Bulls closed the week strong, and vealers 50c higher. Light steers, averaging 1,091 lbs., sold at \$15.00; medium weights, 1,247 lbs., \$14.25, with 1,300-lb. steers at \$14.00.

**HOGS**—Breadth to the demand has been the outstanding feature in the hog division, and while receipts have been liberal the expansion to the inquiry has more than offset the increase, and prices have worked higher throughout the period. Comparisons Thursday with Thursday show light 25@30c higher; weighty butchers and sows, 15@25c up. Thursday's top was \$9.90. Bulk 160- to 240-lb. weights, \$9.75@9.90; 240- to 270-lb., \$9.65@9.80; 270- to 320-lb., \$9.40@9.60; packing sows, \$8.25@8.50.

**SHEEP**—Sharp declines amounting to 50@70c developed on practically all killing classes of sheep and lambs for the period under review, traceable to increased receipts and bearish advices from eastern market centers. On

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January 25, 1930.

## THE NATIONAL PROVISIONER

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Thursday of this week, bulk fed wooled lambs sold \$12.25@12.50; top, \$12.75; slaughter ewes, medium to choice, \$4.75 @6.00.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Jan. 23, 1930.

**CATTLE**—Extremely slow trading and lower prices on the big majority of cattle featured the current week's market. Compared with one week ago: Steers and mixed yearlings and heifers, 25@50c lower, medium fleshed steers and weighty heifers off the most; cows, 50c lower; low cutters, steady; medium bulls, 25c lower; good and choice vealers, 25c higher. Tops for week: 931-lb. yearlings, \$14.85; 734-lb. mixed yearlings and 592-lb. heifers, \$14.25; 1,350-lb. matured steers, \$14.00; cows, \$10.00; sausage bulls, \$9.25; vealers, \$17.50.

**HOGS**—Hog prices rose to a new high for the winter season with the top this week at \$10.40. Some of this advance was lost, but the gain for the week was 25@40c. Bulk of light and butcher hogs sold Thursday at \$10.10@10.25; top, \$10.30; sows, \$8.10@8.25.

**SHEEP**—Fat lambs dropped off fully 75c this week, while sheep held steady. Fat lambs topped Thursday at \$13.25 to shippers, with bulk to packers, \$12.50@13.00. Fat ewes sold at \$5.00@6.50.

## ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture)

So. St. Paul, Minn., Jan. 22, 1930.

**CATTLE**—Opening this week on a steady to strong basis, steers and yearlings are now weak to 25c lower with the stock about steady. Best long yearlings brought \$13.00, bulk of offerings selling at \$10.00@11.50. Most of the common and medium grade cows cleared at \$6.25@7.50, comparable heifers, \$7.50 @9.00; all cutters, \$5.00@6.00, while bulls are 25c or more higher, bulk, \$8.25 @8.75. Vealers sold \$1.50@2.00 higher, most offerings at \$14.50@15.50.

**HOGS**—Although the hog market was uneven, prices are strong to 10c higher for the week, with bulk of the sorted 160- to 230-lb. weights at \$9.75. Butchers averaging 240- to 300-lb. sold from \$9.35@9.65, some heavy weights, \$9.25 or below. Pigs and light lights were most numerous at \$9.75, sows at \$8.00@8.50.

**SHEEP**—Declining lamb prices placed bulk of the good and choice kinds at \$12.50@12.75, best on shipping account reaching \$13.00. Best ewes brought \$6.50, with several cars at \$6.25, cull and common kinds \$2.50@4.00. Comeback feeding lambs cashed at \$11.75@12.25.

## SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Jan. 23, 1930.

**CATTLE**—After a stronger opening slaughter yearlings, steer, and she stock values declined and stood at mostly 25c lower levels for the week, except desirable yearlings, which were practically unchanged. Good to choice 937-lb. to 1,110-lb. offerings topped at \$14.25, while most steers and yearlings were short-feds at \$11.00@12.25. Sev-

eral loads of short-fed heifers turned at \$10.75@11.85, and beef cows bulked at \$7.50@8.50. Sausage bulls strengthened, and the majority cashed at \$8.25 @8.75. Vealers ruled strong to 50c higher with \$13.50 top.

**HOGS**—Supplies during the period were largest of the season, but urgent call for finished light weights brought sharp advances early and the \$10.00 figure made its first appearance since early October. Uneven changes left late quotations 15@40c higher for the week, with heavy butchers at the minor advance. The late top stood at \$9.90 for 190- to 220-lb. weights, most 160- to 260-lb. butchers turned at \$9.65@9.85, and 270- to 340-lb. weights made \$9.25 @9.60. Packing sows shared the least gain with a general \$8.15@8.40 bulk.

**SHEEP**—Fat lambs suffered mostly 75c losses, and the late bulk of better kinds moved at \$12.25@12.50, while \$13.00 registered the week's practical top. Fat ewes showed 25@50c reductions and desirable offerings turned around \$6.00 late.

## LIVESTOCK AT 65 MARKETS.

Receipts and disposition of livestock at 65 leading markets during December, 1929, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

		CATTLE.		HOGS.	
Total	Receipts.	Local	Total	Receipts.	Total
Dec. average 5 yrs., 1924-1928	1,101,129	609,396	482,146	571,058	
					CALVES.
Total	450,085	311,206	143,560		
Dec. average 5 yrs., 1924-1928	513,709	358,218	172,216		
					SHEEP AND LAMBS.
Total	4,220,937	2,767,322	1,447,232		
Dec. average 5 yrs., 1924-1928	4,775,231	3,105,804	1,675,555		
					HORSES AND MULES.
Total	1,701,444	966,025	731,620		
Dec. average 5 yrs., 1924-1928	1,627,460	887,982	743,641		
Total	29,071	.....	28,187		
Dec. average 5 yrs., 1924-1928	37,830	.....	36,672		

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended Jan. 16, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.			
1,000-1,200 lbs.	Week ended	Prev. week.	Same week.
Toronto	\$10.00	\$10.00	\$10.00
Montreal	10.00	9.75	10.25
Winnipeg	9.50	9.50	9.50
Calgary	9.50	9.50	9.25
Edmonton	9.50	9.50	8.50
Prince Albert	7.50	9.00	9.00
Moose Jaw	9.00	9.00	9.00
Saskatoon	8.50	9.00	8.50

## VEAL CALVES.

VEAL CALVES.	Week ended	Prev. week.	Same week.
Toronto	\$16.00	\$16.75	\$17.25
Montreal	15.00	15.00	15.00
Winnipeg	15.00	14.00	15.00
Calgary	11.00	9.50	10.00
Edmonton	13.00	11.00	14.00
Prince Albert	8.00	8.00	10.00
Moose Jaw	12.00	11.00	13.50
Saskatoon	12.00	10.00	8.50

## SELECT BACON HOGS.

SELECT BACON HOGS.	Week ended	Prev. week.	Cor. week.
Toronto	\$13.75	\$13.25	\$10.75
Montreal	13.25	13.50	11.75
Winnipeg	11.75	11.25	9.85
Calgary	11.25	11.25	9.60
Edmonton	11.50	10.50	9.65
Prince Albert	11.55	11.05	9.50
Moose Jaw	11.75	11.05	9.75
Saskatoon	11.55	10.55	9.65

## GOOD LAMBS.

GOOD LAMBS.	Week ended	Prev. week.	Cor. week.
Toronto	\$14.50	\$14.00	\$14.50
Montreal	11.50	11.50	11.00
Winnipeg	11.50	11.00	12.50
Calgary	11.00	11.00	12.00
Edmonton	11.00	11.00	12.00
Prince Albert	8.75	.....	.....
Moose Jaw	8.75	.....	11.00
Saskatoon	8.50	.....	.....

## U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday Jan. 17, 1930:

Week ended	Prev. week.	Cor. week.
Chicago	162,003	146,572
Kansas City, Kan.	61,301	53,202
Omaha	63,121	5,804
St. Louis	49,695	47,533
Sioux City	48,082	40,383
St. Paul	62,407	70,321
St. Joseph, Mo.	24,700	20,777
Indianapolis	40,695	33,004
New York and J. C.	40,550	38,614

\*Includes East St. Louis, Ill.

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Washington, D. C.



## RECEIPTS AT CENTERS

SATURDAY, JANUARY 18, 1930.

	Cattle.	Hogs.	Sheep.	Chicago	Kansas City	Omaha	St. Louis	St. Joseph	Sioux City	St. Paul	Portland	Fort Worth	Milwaukee	Denver	Louisville	Wichita	Indianapolis	Pittsburgh	Cincinnati	Buffalo	Cleveland	Nashville	Toronto
Chicago	323	6,670	2,308		11,000	45,000	17,000					1,000	800										
Kansas City	88	1,821	634		8,000	22,000	11,000					1,000	800										
Omaha	51	7,341	29		3,300	14,500	2,000					1,500	5,600	5,000									
St. Louis	227	3,233	46		1,500	5,600	2,500					2,500	22,500	3,000									
St. Joseph	1	1,620	2,226		2,500	11,000	1,000					1,000	800										
Sioux City	145	7,563	1,549		1,000	800						1,000	700	1,300									
St. Paul	141	1,304	1,661		1,200	700						1,200	700	1,200									
Oklahoma City	100	400	400		700	2,500	400					800	1,000	1,000	1,000								
Fort Worth	100	100	1,500		1,200	1,800	1,400					1,200	1,000	1,000	1,000								
Milwaukee		100			1,000	3,000	1,000					1,000	1,000	1,000	1,000								
Denver	1,000	800	1,300		1,200	2,000	1,000					1,200	1,000	1,000	1,000								
Louisville	200	900	900		800	2,000	800					800	2,000	800	800								
Wichita	200	1,200	400		1,400	10,000	800					1,400	10,000	800	800								
Indianapolis	100	2,000	100		2,200	10,000	7,000					2,200	10,000	7,000	7,000								
Pittsburgh	100	1,200	500		500	4,200	200					100	800	600	600								
Cincinnati	300	1,400	100		100	800	600					100	1,200	900	900								
Buffalo	100	700	100		200	1,200	900					300	700	300	300								
Cleveland	100	300	100		1,000	2,000	1,000					1,000	200	800	800								
Nashville	100	600	400		1,000	200	800					1,000	200	800	800								
Toronto		300	200																				

MONDAY, JANUARY 20, 1930.

	Cattle.	Hogs.	Sheep.	Chicago	Kansas City	Omaha	St. Louis	St. Joseph	Sioux City	St. Paul	Oklahoma City	Fort Worth	Milwaukee	Denver	Louisville	Wichita	Indianapolis	Pittsburgh	Cincinnati	Buffalo	Cleveland	Nashville	Toronto
Chicago	11,000	55,000	15,000	10,000	45,000	17,000						1,000	800										
Kansas City	14,000	11,000	6,000	10,000	8,500	8,000						1,000	8,500	8,000									
Omaha	7,500	18,000	10,000	10,000	7,500	23,000	15,000					1,000	16,500	1,500	1,000								
St. Louis	3,300	15,500	2,500	10,000	3,000	10,000	9,000					2,200	10,000	7,000	1,000								
St. Joseph	2,500	6,500	6,000	10,000	3,000	10,000	9,000					3,000	17,000	6,500	1,000								
Sioux City	3,000	14,000	5,500	10,000	2,800	25,000	3,000					500	800	100	1,000								
St. Paul	3,700	16,000	8,000	10,000	2,800	25,000	3,000					1,000	800	100	1,000								
Oklahoma City	700	1,800	400	10,000	2,000	200	1,000					1,000	800	100	1,000								
Fort Worth	2,000	1,300	1,000	10,000	2,000	200	1,000					1,000	800	100	1,000								
Milwaukee	400	1,200	100	10,000	2,000	200	1,000					1,000	800	100	1,000								
Denver	15,700	5,300	3,800	10,000	1,500	3,000	1,000					1,000	800	100	1,000								
Louisville	500	1,100	300	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Wichita	1,700	1,900	200	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Indianapolis	600	6,000	300	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Pittsburgh	800	8,000	4,000	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Cincinnati	1,600	5,200	200	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Buffalo	1,100	6,500	10,400	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Cleveland	1,100	3,500	3,000	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Nashville	600	700	500	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Toronto	1,200	500	1,000	10,000	1,000	3,000	1,000					1,000	800	100	1,000								

TUESDAY, JANUARY 21, 1930.

WEDNESDAY, JANUARY 22, 1930.

	Cattle.	Hogs.	Sheep.	Chicago	Kansas City	Omaha	St. Louis	St. Joseph	Sioux City	St. Paul	Oklahoma City	Fort Worth	Milwaukee	Denver	Louisville	Wichita	Indianapolis	Pittsburgh	Cincinnati	Buffalo	Cleveland	Nashville	Toronto
Chicago	10,000	55,000	15,000	10,000	45,000	17,000						1,000	800										
Kansas City	14,000	11,000	6,000	10,000	8,500	8,000						1,000	8,500	8,000									
Omaha	7,500	18,000	10,000	10,000	7,500	23,000	15,000					1,000	16,500	1,500	1,000								
St. Louis	3,300	15,500	2,500	10,000	3,000	10,000	9,000					2,200	10,000	7,000	1,000								
St. Joseph	2,500	6,500	6,000	10,000	3,000	10,000	9,000					3,000	17,000	6,500	1,000								
Sioux City	3,000	14,000	5,500	10,000	2,800	25,000	3,000					500	800	100	1,000								
St. Paul	3,700	16,000	8,000	10,000	2,800	25,000	3,000					1,000	800	100	1,000								
Oklahoma City	700	1,800	400	10,000	2,000	200	1,000					1,000	800	100	1,000								
Fort Worth	2,000	1,300	1,000	10,000	2,000	200	1,000					1,000	800	100	1,000								
Milwaukee	400	1,200	100	10,000	2,000	200	1,000					1,000	800	100	1,000								
Denver	15,700	5,300	3,800	10,000	1,500	3,000	1,000					1,000	800	100	1,000								
Louisville	500	1,100	300	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Wichita	1,700	1,900	200	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Indianapolis	600	6,000	300	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Pittsburgh	800	8,000	4,000	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Cincinnati	1,600	5,200	200	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Buffalo	1,100	6,500	10,400	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Cleveland	1,100	3,500	3,000	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Nashville	600	700	500	10,000	1,000	3,000	1,000					1,000	800	100	1,000								
Toronto	1,200	500	1,000	10,000	1,000	3,000	1,000					1,000	800	100	1,000								

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Jan. 23, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):

CHICAGO, E. ST. LOUIS, OMAHA, KANS. CITY, ST. PAUL.

Hvy. wt. (250-350 lbs.) med-ch. \$ 9.35@10.00 \$ 9.50@10.00 \$ 8.85@ 9.75 \$ 9.25@ 9.90 \$ 9.00@ 9.75

Med. wt. (200-250 lbs.) med-ch. \$ 9.75@10.35 \$ 9.75@10.25 \$ 9.40@ 9.90 \$ 9.50@10.00 \$ 9.50@ 9.90

Lt. wt. (180-200 lbs.) com-ch. \$ 9.90@10.35 \$ 10.00@10.30 \$ 9.40@ 9.90 \$ 9.60@10.00 \$ 9.75@ 9.90

Lt. wt. (130-160 lbs.) com-ch. \$ 9.65@10.35 \$ 9.40@10.25 \$ 8.75@ 9.90 \$ 8.50@10.00 \$ 9.75@ 9.90

Packing sows, smooth and rough. \$ 8.10@ 8.90 \$ 8.00@ 8.85 \$ 7.90@ 8.65 \$ 7.75@ 8.65 \$ 8.00@ 8.75

Slat. pigs (130 lbs. down) med-ch. \$ 9.25@10.25 \$ 8.50@10.25 \$ 8.00@ 8.50 \$

January 25, 1930.

## THE NATIONAL PROVISIONER

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 18, 1930, with comparisons, are reported to The National Provisioner as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
300	6,827	5,288	20,347
600	5,903	4,340	16,764
1,000	2,810	3,014	9,217
1,500	3,807	4,670	8,022
2,000	1,047	1,905	—
2,500	2,408	1,295	—
3,000	782	—	—
4,000	—	—	—
5,000	—	—	—
6,000	—	—	—
7,000	—	—	—
10,000	—	—	—
15,000	—	—	—
20,000	—	—	—
25,000	—	—	—
30,000	—	—	—
35,000	—	—	—
40,000	—	—	—
45,000	—	—	—
50,000	—	—	—
55,000	—	—	—
60,000	—	—	—
65,000	—	—	—
70,000	—	—	—
75,000	—	—	—
80,000	—	—	—
85,000	—	—	—
90,000	—	—	—
95,000	—	—	—
100,000	—	—	—
110,000	—	—	—
120,000	—	—	—
130,000	—	—	—
140,000	—	—	—
150,000	—	—	—
160,000	—	—	—
170,000	—	—	—
180,000	—	—	—
190,000	—	—	—
200,000	—	—	—
210,000	—	—	—
220,000	—	—	—
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250,000	—	—	—
260,000	—	—	—
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370,000	—	—	—
380,000	—	—	—
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980,000	—	—	—
990,000	—	—	—
1,000,000	—	—	—

	Cattle.	Hogs.	Sheep.
300	6,827	5,288	20,347
600	5,903	4,340	16,764
1,000	2,810	3,014	9,217
1,500	3,807	4,670	8,022
2,000	1,047	1,905	—
2,500	2,408	1,295	—
3,000	782	—	—
4,000	—	—	—
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1,000,000	—	—	—

	Cattle.	Calves.	Hogs.	Sheep.
10,000	1,047	1,295	2,250	—
20,000	2,408	1,295	4,827	—
30,000	782	—	—	—
40,000	—	—	—	—
50,000	—	—	—	—
60,000	—	—	—	—
70,000	—	—	—	—
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690,000	—	—	—	—
700,000	—	—	—	—
710,000	—	—	—	—

# “Why should I buy from a door monopoly?”



Mr. Prospect, we are guilty of letting doors and door efficiency monopolize the entire attention of the Jamison and Stevenson Plants.

» » » We are guilty of having built about 85% of all the so-called Patented Cold Storage doors now in use because those doors are doing a job satisfactory to plant owners and engineers. » » » We are guilty of a monopoly on all of the new developments which are giving better door service and better protection at the opening—the new patented WEDGETIGHT Fastener, and the flexible Spring Hinge, for instance—because we keep engineers constantly at work on door improvements. » » »

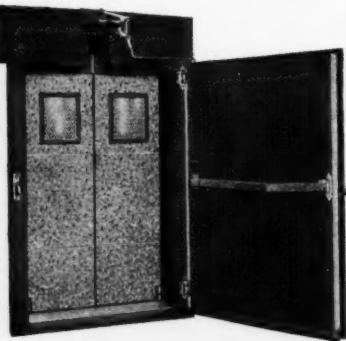
Actually, of course, we are not a manufacturing monopoly. You have several sources of supply, but naturally your own self-interest dictates that you buy the door which will give the best service in the long run. Jamison and Stevenson Doors offer you a record of performance and a low per-year-cost unequalled by any other door in the industry.

» » » Reducing the insulating and operating efficiency of your plant by choosing less sturdily constructed less efficient doors is a high price to pay for up-staging a so-called monopoly. Let's compare door hardware—

*J. J. Jamison Jr.*  
see our advertisement in issue of  
February 8, 1930

#### THE STEVENSON DOOR THAT CANNOT STAND OPEN

You pay for this door at every busy doorway whether you have it or not. Saves its cost in a few short months by cutting refrigeration loss to a minimum, preventing the influx of warm, moist air, and adding to the convenience of the men, thus speeding up movement. As reliable in operation and as perpetual in service as Jamison and Stevenson Standard Doors. Write for catalog containing complete description.



**Jamison**  
**& Stevenson**  
**Cold Storage**  
**Doors**



JAMISON COLD STORAGE DOOR CO. . . . . Hagerstown, Maryland, U. S. A. . . . .

STEVENSON COLD STORAGE DOOR CO. . . . . Chester, Pennsylvania, U. S. A. . . . .

Branch Offices: 2 W. 45th Street, NEW YORK. . . . .  
1832 Builders Bldg., 228 N. La Salle Street, CHICAGO. . . . .  
2650 Santa Fe Avenue, LOS ANGELES. . . . . 333 Market St., SAN FRANCISCO  
D. E. Frer & Co., SEATTLE & SPOKANE. . . . . Southern Representatives,  
address Hagerstown. . . . . Foreign Agents: Von Hamm-Young, HONOLULU  
. . . . . Armstrong Cork Co., Ltd., LONDON. . . . . Okura & Company, JAPAN

# Ice and Refrigeration

## Plant Cooling Notes

For the Meat Plant Employee Who Is Interested in Refrigeration.

### PUSH BUTTON CONTROLS.

There is a great deal to be said in favor of the use of push button controls on both induction motors and synchronous motors in the cold storage plant, in regard to giving greater protection to the operator than the system employing hand control or open knife switches for handling the motors.

The use of automatic push button control on synchronous motors, where a safety plug is employed with this control, which can be removed and carried around by the operator when working on the compressor, thereby absolutely preventing an accidental starting of the motor by some unauthorized person, is a great step forward in eliminating hazards on this class of equipment in ice and refrigerating plants.

On car icing docks, where there is a great deal of dampness and water due to the ice and the weather, all push buttons should be of the water-proof type and all knife switches and disconnect switches should be enclosed in steel cabinets with the operating handles on the outside of same. If this is impossible, the knife switches and fuses should be enclosed in a deep wooden cabinet, properly protected from the weather and so installed as to make it necessary for the operator to stand directly in front of the box in order to reach in far enough to pull the knife switch and thereby eliminate any chance of his being careless and reaching around the corner of the box to pull the knife switch.

As a safety means, also, all wires and switches should be at all times considered to be alive and dangerous, and, therefore, before any work is done on same, proper precaution should be taken to be sure that the current is removed from any line or switch on which work is to be done.

Practically all electrical accidents can be traced to the violation of the company's rules by the employees, or the violation of the regular laws, rules and regulations that have been adopted for the proper installation and protection of the apparatus. It is, therefore, recommended that far more careful consideration be given to the company's rules, and also the regulations regarding the proper installation of apparatus, in order to avoid electrical hazards in ice and refrigerating plants.—Excerpt from a paper read by Jay R. Watson at the annual meeting of the Refrigerating Section of the National Safety Council.

### PLANT WASTE DISPOSAL.

(Continued from page 28.)

part of the plant. Experiments are now being conducted to determine the need of chlorine and the best places to introduce it for seasonal and flow variations. The filters are housed to pro-

vide better operating conditions during the winter.

Since several of the units of the new plant are unique for the treatment of sewage and trade wastes, the Currie Engineering Co. was engaged to take charge of the operation of the plant for the first year.

The plant has been in continuous operation since about March 1, 1929. The results are not only very much superior to those of the old activated sludge plant, but much more uniform, and the results show continued improvement in the efficiency of the plant since its installation.

### Tests Show the Results.

From analyses submitted by our chemist, Elmer Dye, the following table has been compiled showing the purification obtained in the old activated sludge plant for a period of about eight months and in the new filter plant during three months, for the wastes entering during peak flows, or between the hours of about 9 A. M. to 5 P. M.

TABLE 1—Oxygen Demand of Effluents from Old Activated Sludge and New Filter Units and Purification Obtained.

Oxygen demand Activated sludge plant	New Filter Plant					April to June
	April	May	June	April	May	
Less than 50	6	12	5	11	18	
50-149	37	9	18	11	38	
150-249	17	2	2	2	6	
250-349	22	6	1		7	
350-449	16	1			1	
450-549	11	—				
550-649	11	1				
650-749	6					
750-849	3					
850-949	3					
950-1049	4					
1050-1149	2					
1150-1249	3					
1250-1349	—					
1350-1449	—					
1450-1549	—					
1550-1649	—					
1650-1749	—					
1750-1849	1					
1850-1949	—					
1950-2049	1					
No. samples	143	21	26	24	71	
Ave. * B.O.D. of plant effluent	386	194	92	65	110	
Ave. B.O.D. of applied waste	844	860	1060	1080	1010	
Ave. % re- duction	54.3	77.4	91.4	94.0	89.1	

\*Figures indicate number of samples.

\*Biochemical oxygen demand.

It will be seen that whereas the old plant showed an average reduction of only 54.3 per cent, the new plant gave increasingly better results, showing reductions of 77.4 per cent in April, 91.4 per cent in May and 94 per cent in June. The oxygen demand of the material going into the creek from the activated sludge plant was 386 parts per million, compared with 194 during April, 92 in May and 65 in June, for the new plant.

On the basis of the experimental units a reduction of 90 per cent was prophesied for the peak flows. This has been exceeded by the full-sized plant.

In fact, all of the units have exceeded

expectations. Reductions of about 90 per cent of the objectionable constituents in the wastes have been uniformly obtained, and there are no objectionable odors in the vicinity of the plant.

### Half the Cost of Operation.

It is particularly gratifying to note that the cost of operation of this filter plant will be approximately one-half of that of the discarded activated sludge process, and that operating supervision has indicated possible improvements. These improvements should produce even better purification, and effect economies in both first costs and cost of operation.

Much credit is due to the Iowa State College at Ames and the Currie Engineering Co. for the successful development of the laboratory research into a commercial and efficient plant.

### REFRIGERATION NOTES.

The capital stock of the Galveston Ice & Cold Storage Co., Galveston, Tex., has been decreased from \$490,000 to \$350,000.

A new cold storage plant is being planned for Verona, Italy. It will cost about \$260,000 with equipment.

C. P. Jensma and associates have purchased the Weiser Ice & Cold Storage Co., Weiser, Ida. The consideration was \$50,000.

The plant of the Merchants Ice & Cold Storage Co., Terre Haute, Ind., was recently destroyed by fire.

A cold storage plant will be erected in Tarpon Springs, Fla., by the Gause Fish Co.

The East Coast Refrigerating Co., West Palm Beach, Fla., will build a 50-car cold storage and refrigerating plant to cost about \$90,000.

A new cold storage plant will be erected in Kansas City, Mo., by the United States Cold Storage Co.

Plans have been prepared by the United Ice & Coal Co., Harrisburg, Pa., for a cold storage warehouse to cost about \$50,000.

The plant of the Cashmere Cold Storage Co., Cashmere, Wash., will be remodeled and enlarged. Additional equipment will also be installed.

Additional equipment was added recently to the plant of the Sunset Cold Storage Co., San Antonio, Tex.

A 102-ton and a 50-ton refrigerating machine were purchased recently by the Knoxville Ice & Cold Storage Co., Knoxville, Tenn.

A building has been leased by the Great Western Cold Storage Co., Oklahoma City, Okla., for a cold storage plant.

The Great Atlantic & Pacific Tea Co., will erect a cold storage plant in Buffalo, N. Y., to cost about \$85,000.

The Mason City Fruit and Produce Exchange will build a cold storage plant in Ludington, Mich. It will cost \$20,000.

A plant for precooling and washing celery will be constructed in Bradenton, Fla., by the Manatee Celery Corp.

## WM. M. WARE & CO.

TALLOW  
GREASE  
TANKAGE  
CRACKLINGS  
ETC.

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1888

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NINTH AND NOBLE STREETS

NEW YORK OFFICE  
NEW YORK PRODUCE EXCHANGE

Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

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Offerings Solicited

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### JOHN H. BURNS CO., Broker

Export Packing House Products Domestic  
407 Produce Exchange, New York City  
Member New York Produce Exchange

Cable Address: "Jonburns"

Codes: Cross, Kelly, Utility (Livestock Ed.) Lieber's (5th Ed.)  
Rep., Wynantskill Mfg. Co., Stockinette, Troy, N. Y.

Main Office  
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CHICAGO, ILL.  
All Codes

On request, our complete provision, fresh meat, packing-house products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

## E. G. JAMES COMPANY

### PROVISION BROKERS

Beef, Provisions, Packing House Products,  
Tallow, Greases, Fertilizer Materials, Bone  
Materials, Animal Feeds, Whale Guano  
Bird Guano



We trade in Domestic, Canadian, European,  
Australian, New Zealand and South  
American products on  
Brokerage basis

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We specialize in taking care  
of the requirements of buyers  
located all over the United  
States and Canada. Offerings  
telegraphed promptly on re-  
ceipt of inquiries.

J. C. Wood - Robt. Burrows  
Give Each Order Their  
Personal Attention

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YEARS  
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H. C. GARDNER

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All Kinds of Refrigerator Construction

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Manufacturers of Tallow, Grease, Oleo Oil  
Stearine, Beef Cracklings, Ground Scrap, Fertilizers  
Dealers in Hides, Skins, Pelts, Wool and Furs

40 North Market St. Boston, Mass.

# Chicago Section

J. G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., was a visitor in Chicago this week.

Frank Kohrs, secretary-treasurer, Kohrs Packing Co., Davenport, Ia., was in Chicago this week.

T. E. Tower, vice-president, Sullivan Packing Co., Detroit, Mich., was in Chicago during the week.

A. E. Cross, of Cross, Roy & Harris, Inc., Chicago, has been elected director of the Terminal National Bank.

J. T. McMillan, president, J. T. McMillan Co., St. Paul, Minn., packers, spent a part of the week in Chicago.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 18,867 cattle, 5,422 calves, 71,337 hogs and 36,858 sheep.

Oscar G. Mayer, president of Oscar Mayer & Co., Chicago, has been elected to the board of directors of the Northwestern Trust & Savings Bank.

The Board of Trade closed early on Tuesday, January 21, as a mark of respect to the memory of Reuben G. Chandler, former president of the board, who died on January 19.

T. P. Gibbons, hide sales department, Cudahy Packing Co., Chicago, spent several days last week in the East, visiting the hide and leather trade and attending the annual meeting of the National Association of Glue Manufacturers at New York.

Provision shipments from Chicago for the week ended Jan. 18, 1930, with comparisons, were as follows:

	Cor. wk.	Last wk.	Prev. wk.	1929.
Cured meats, lbs.	20,065,000	16,923,000	17,244,000	
Fresh meats, lbs.	41,886,000	35,590,000	42,753,000	
Lard, lbs.	6,231,000	5,461,000	8,626,000	

Bruno Richter, president of the Chicago Sausage Co., left Chicago at the end of last week for a two-months' vacation on the Pacific Coast. Mr. Richter will visit Seattle, Portland, San Francisco, Los Angeles and will make a short trip into old Mexico.

The marriage of Miss Evelyn Bergmark to Norman F. Raschke, jr., will take place in Chicago on January 25. Mr. Raschke, who was formerly with the Raschke Brokerage Co., Chicago, is now with Wilson & Co. at Kansas City, where he and Mrs. Raschke will reside.

## TRADE LOSES GENIAL LEADER.

J. Sidney Hoffman, president of the J. S. Hoffman Company, Chicago and New York, passed away at his home in Chicago on January 17, after an illness of several months. The cause of his death was uremia. Indefatigable in his efforts to forward any enterprise in which he was interested—whether his own or for the benefit of others—he

overtaxed a naturally strong constitution, but would not give up until the last.

He was laid to rest on the eighteenth anniversary—to a day—of the founding of a business which he had made the leader in its field. His best monument is that business, which remains in the hands of an efficient organization headed by his brother, Harry I. Hoffman, and trained by and intensely loyal to its departed leader.

It was on January 20, 1912, that "Jake" Hoffman—as he was affectionately known throughout the industry—established his company for the manufacture and merchandising, importing and exporting, of cheese, sausage and dried beef. In his activities he had a close connection with the meat packing industry; in fact, he was an early member of the American Meat Packers' Association, and his firm was a loyal member of the Institute. No packers convention was complete without his presence.

His business and social activities were well known, but at least in this industry the extent of his philanthropic work was not realized. He was modest and loved to make his benefactions in secret. For example, when his synagogue completed its building operations and found itself short of funds, "Jake" Hoffman quietly handed the contractor his check for \$10,000 with the remark: "Make your bill that much less."

Probably the congregation never heard of it. As Rabbi Daskal said in his eloquent funeral tribute, "Jacob

Hoffman not only was a man who made good; he was a good man."

At the funeral services the big chapel was crowded not only with friends and acquaintances, but the attendance from the packing industry was remarkably large and representative.

Honorary pall-bearers, mostly from the industry, included the following: Frank Wilhelm, R. H. Gifford, R. W. Howes, D. J. Donohue, W. B. Henderson, Oscar F. Mayer, Harry D. Oppenheimer, Paul I. Aldrich, Walter S. Johnston, Harry H. Field, Wm. Wilhartz, J. L. Kraft, Arthur D. White, Ralph Coughenour, C. D. Middlebrook, Robert E. Brookes, J. Caterina, Martin Hirsch, J. T. McMillan, Myrick D. Harding, Harry C. Carr, Thos. E. Wilson, Percival Trudeau and Sam Keesal.

Active pall bearers were J. J. Zahler, O. R. Christiansen, S. Salinger, R. E. Hawley, M. Katz, C. A. Faye, C. E. Evans and J. Vidano.

Jacob Sidney Hoffman was forty-six years of age. He was president of the J. S. Hoffman Company, Chicago; president of the J. S. Hoffman Co. Inc. New York; and president of the Baker Food Products Co., Chicago. He was member of the Chicago and New York Mercantile Exchanges, of the Standard Club and Idlewild Country Club and the Apollo lodge of Masons.

Burial was at Waldheim cemetery. He is survived by three children, Mrs. Gus Friedman, Goldyne and Le Roy Hoffman; also by his brothers, Harry I. and Max, and sisters Frances and Dorothy Hoffman and Sadie Cohen.

## CUDAHY SALES CONFERENCE.

A conference of Illinois district sales managers of Cudahy Packing Co., was held this week in Chicago, under the auspices of D. J. Donohue, branch house and car route manager, and R. W. Moody, district manager. Present at the sessions of the conference were J. J. Haley, produce department, Chicago; Hugo Wesin, beef department, Omaha; R. G. Clark, small stock department, Omaha; and the following sales managers: D. J. Harding, Aurora, Ill.; F. L. Smith, Bloomington, Ill.; R. A. Booth, Clinton, Ia.; M. B. Gaffney, Davenport, Ia.; B. B. Loveland, Elgin, Ill.; H. T. Ley, Joliet, Ill.; H. M. McKown, Peoria, Ill.; T. J. Moore, Quincy, Ill.; R. H. Wedel, Rockford, Ill.; R. A. Acer, St. Louis, Mo.; M. G. Hall, Springfield, Ill.; and F. C. Meyers, So. Chicago.

## WILSON PLANT HEADS MEET.

Plant superintendents of Wilson & Co. and its subsidiaries met this week in Chicago. The following were present at the conference: C. A. Dunseth, Kansas City, Kan.; L. H. Frazee, Oklahoma City, Okla.; R. Bell, Nebraska City, Nebr.; L. Prior, Cedar Rapids, Ia.; C. E. Griffin, Alvert Lea, Minn.; E. Shute, New York City; J. Pelofsky, Chattanooga, Tenn.; L. Bronn, Natchez, Miss. Seward C. Frazee, general superintendent, presided at the conference, and Harry Smith, superintendent, represented the Chicago plant.



JACOB SIDNEY HOFFMAN.

## Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

### CASH PRICES.

Based on actual cariot trading, Thursday,  
Jan. 23, 1930.

Regular Hams.	
Green.	S. P.
8-10	20%
10-12	20
12-14	19 1/2
14-16	19 1/2
16-18	19 1/2
18-20	19 1/2
20-22	19 1/2
16-22 range	19 1/2
16-22 range	19 1/2

S. P. Boiling Hams.	
H. Run.	
16-18	18%
18-20	18%
20-22	18%

Skinned Hams.	
Green.	S. P.
10-12	21 1/2
12-14	21
14-16	20 1/2
16-18	20
18-20	19 1/2
20-22	18 1/2
22-24	17
24-26	16
26-28	14 1/2
30-35	15 1/2
30-35	15

Picnics.	
Green.	S. P.
4-6	14
6-8	13 1/2
8-10	13
10-12	12 1/2
12-14	12%

Bellies.*	
Green.	Cured.
6-8	19 1/2
8-10	19 1/2
10-12	17 1/2
12-14	16 1/2
14-16	15 1/2
16-18	15

\* Square Cut and Seedless.

D. S. Bellies.	
Clear.	Rib.
14-16	13%
16-18	13%
18-20	13%
20-25	13 1/2
25-30	12%
30-35	12%
35-40	12 1/2
40-50	12 1/2

D. S. Fat Backs.	
8-10	8%
10-12	10
12-14	11
14-16	11 1/2
16-18	12
18-20	12 1/2
20-25	12 1/2

D. S. Rough Ribs.	
45-50	
55-60	
65-70	
75-80	

Other D. S. Meats.	
Extra short clears	35-45
Extra short ribs	35-45
Regular plates	6-8
Clear plates	8 1/2
Jowl butts	4-6
	8 1/2

**PURE VINEGARS**

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

### FUTURE PRICES.

SATURDAY, JANUARY 18, 1930.

#### LARD—

	Open.	High.	Low.	Close.
Jan. . . . .	10.47 1/2	10.50	10.47 1/2	10.47 1/2 ax
Mar. . . . .	10.55	10.65	10.55	10.60
May . . . . .	10.77 1/2-75	10.85	10.75	10.80
July . . . . .	—	—	—	10.95b@11.05ax

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	MONDAY, JANUARY 20, 1930.
	13.10	13.22 1/2	13.00n

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	TUESDAY, JANUARY 21, 1930.
	13.15	13.22 1/2	13.00n

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	WEDNESDAY, JANUARY 22, 1930.
	13.20	13.15	15.00ax

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	THURSDAY, JANUARY 23, 1930.
	13.10	13.05	12.95n

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	FRIDAY, JANUARY 24, 1930.
	10.90	10.95	10.45ax

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

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	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

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	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

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	10.90	10.95	10.45ax

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	10.90	10.95	10.45ax

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	10.90	10.95	10.45ax

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	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

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	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

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	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

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	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

#### CLEAR BELLIES—

	Jan. . . . .	May . . . . .	LARD—
	10.90	10.95	10.45ax

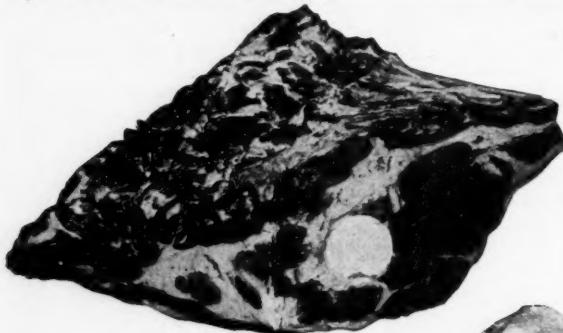


# Retail Section

## Cutting More Money Out of Beef

### IX—Making Bottom Chuck Roll

#### Separating Top and Bottom Chuck and Making Bottom Chuck Roll



ONE—The chuck with vertebrae removed.

TWO—Separate the top and bottom chuck by cutting into the chuck from opposite sides, as far as the shoulder blade. Then cut across blade bone just back of the joint. Lift off bottom chuck by pulling it off the shoulder blade, beginning at knuckle end.



THREE—Roll boneless bottom chuck into shape, smooth side out, making the rib side the face of the roll.



FOUR—Tie securely, completing the bottom chuck roll.



Making a roll out of the bottom chuck is the principal use for this cut, after the chuck has been boned and the neck cut off and made into a quickly salable piece of meat. Full instructions for boning the chuck and making the neck roll have already been given in this series.

The bottom chuck is the choice part of the chuck, the meat being a continuation of the rib muscle.

This piece is separated from the top by cutting into the chuck from opposite sides as far as the shoulder blade. Then cut across the blade bone just back of the joint and lift off the bottom chuck by pulling it off the shoulder blade, beginning at the knuckle end.

Then roll the chuck into shape, smooth side out, making the rib side the face of the roll. Tie securely, and the roll is ready for cutting into convenient sized pot roasts or very nice oven roasts.

Before the bottom chuck is rolled it may be cut into steaks, which will be described in another article in this series.

Thus this cut of meat can be made to command a considerably better price than if sold with the bone in, even when bone and labor involved are taken into consideration.

Such boned rolls may be neatly covered with cod fat if desired, and given considerably more customer appeal. However, many meat buyers want most of their meat to be lean, and when a lean roast is called for the boned bottom chuck fills the bill nicely.

This is the ninth of a series of articles on "Cutting More Money Out of Beef" by methods developed and demonstrated by the National Live Stock and Meat Board as a part of its educational campaign to increase meat consumption.

The first of these articles appeared in THE NATIONAL PROVISIONER of November 30, 1929, and one has appeared in every issue from that time up to the present.

The next article in the series will tell how to make the top chuck roll. After that, descriptions will be given of the cutting of more steaks out of various fore-quarter cuts, which will indicate another profitable use for some of the boned fore-quarter pieces.

#### BOSTON RETAILERS UNITE.

Arthur Hurovitz of Brighton was installed as president of the Retail Meat Dealers' Association of Greater Boston at a meeting of the association held the middle of the month. Other officers are Tathan Goldman, vice-president; Hyman Gidez, financial secretary; Samuel Green, treasurer; and Frank J. Dorr, jr., recording secretary.

In a statement to the membership Mr. Dorr called on all retail meat dealers to support the work of the association. He told the retailers that

there never was a time when meat retailers had more need for the best judgment they can muster, and urged faithful attendance at meetings and active participation in the activities.

"It is time to bury the hatchet, cast aside petty differences and come forward with a united front. Don't let the outside world say, 'Too bad, they lack intelligence and unity,'" he said, and urged the membership not only to show that there was a kick left in them but that they were prepared to use it.

#### CUT MEATS FEATURED.

An outstanding feature of a retail meat and fish store in a New England City with a population of 200,000 is the offering of ready-cut meats, according to Domestic Commerce. These are displayed in refrigerated show cases and sold by ordinary clerks who are said to require only three day's training for the work.

The system utilizes to best advantage the time of the relatively high-priced meat cutters. The store's four butchers, located at the rear, have no contact with customers but devote their entire time to meat cutting. Sides of beef are brought in on overhead tracks, weighed in transit and broken down as quickly as possible into the various cuts, thus economizing on ice-box space, and facilitating further preparation for the consumer.

As soon as a platter is emptied it is brought back to the butcher for refilling. Special cuts are prepared to order but they cost more per pound than the ready-cut meat.

The store is planned especially to avoid "bottle necks," or points of congestion. There are two cashiers' windows, well separated, and eight cash registers which record the amount of sales on slips which must be receipted by the cashiers before the bundles can be claimed. Waxed-paper and wrapping-paper rolls are distributed at six-foot intervals along the meat counters. A small stock of canned goods is carried in response to popular demand, but it is not featured. The store does a business of \$600,000 a year.

#### MEAT EATING FALLS BEHIND.

The joint New York committee on retailer-wholesaler relations met Wednesday, January 15, at Meyer's Hotel, Hoboken. Following the luncheon a business session was held. A series of charts prepared recently by D. W. Michener of the School of Business, Columbia University, was displayed by secretary Pendleton Dudley. The series shows the monthly receipts of meat products in the New York district, and in particular the trend of meat consumption in the metropolitan district.

Somewhat to everyone's surprise, it was shown that meat consumption in this territory is not keeping pace with the growth of population, whereas a considerable increase is indicated in the figures for fresh fruits and vegetables.

Regular monthly luncheon meetings to be held about the middle of each month were voted.

#### Tell This to Your Trade

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

#### WHEN GUESTS DROP IN.

Your customers should know that so far as meats are concerned, there is no need for them to be embarrassed or inconvenienced when unexpected guests arrive.

On the market today are any number of substantial meats that can be held safely for a few days with such good refrigeration, as is becoming common. But in addition to these prepared meats there are sealed tin containers holding ham, chicken, frankfurters and other meats.

This new method of preparing and canning meats enables the housewife who has a stock of them on her pantry shelves to prepare tasty, wholesome dishes on short notice and with the least work.

The meats are cooked during the canning process, and all she has to do is warm them to provide dishes that have all the earmarks of freshly-cooked meats.

#### NEWS OF THE RETAILERS.

Donald Smith has recently opened a meat market in the Smith building, De Pere, Wis.

Joseph H. Rake, Beaver Dam, Wis., will open a meat market in the O'Brien building on February 15. New fixtures and equipment are to be installed.

The stock of the Laurel Meat Co., Laurel, Mont., has been purchased by

Walter Libecap. The new owner will install new equipment and will remodel the present building.

Jake Douma will open a meat market in the Nunn building, Wheeler, Ore., about February 1.

Moran Markets, Inc., 211 Main st., Peoria, Ill., have been incorporated for \$125,000.

A. Keith has opened a new meat market and grocery store at Oaktown, Ind.

J. C. Beck, Franklin, Minn., has sold his meat market to R. K. Munsell.

The Chow Meat Market has opened at 645 Whitley ave., Corcoran, Cal.

Bill Robertson, Marietta, Okla., has sold the Marietta Market to Bob Bobo.

Lenchen Brothers have disposed of their meat market at 8221 Woodward ave., Detroit, Mich., to B. E. Peabody.

E. J. White and George Castle have engaged in the meat business on Court st., Lapeer, Mich.

R. Rau, Big Rapids, Mich., has purchased the meat and grocery business of T. Myers.

Herman Abrassart recently opened the Economy Market on the corner of Sixth and Dubois sts., Vincennes, Ind.

Carl Gartner will move his meat market from the Strange building to 18 S. Harrison st., Shelbyville, Ind.

The Foster White Villa Meat Market, Batavia, O., has been opened in the I. O. O. F. building by E. C. Foster.

N. S. Battles is about to open a meat market in the Good block, Ashtabula, O.

H. W. Morris has engaged in the meat and grocery business, at Edwardsport, Ind.

Hugh Addison, Arcadia, Ind., has purchased the meat market of Fred Addison.

E. F. Wittlinger has opened a butcher shop in the Summit Cherry Market, Toledo, O.

## A. C. Wicke Mfg. Co.

### Complete Market Equipment



#### NEW YORK CITY

Main Office and Factory: 406 East 102nd St.

Salesrooms:  
425-435 E. 102nd St.

Phone Atwater 0880 for all  
Branches

Bronx Branch:  
729 Brook Ave.

## New York Section

### BRONX BRANCH ENTERTAINS.

A large family gathering where everybody knows everybody and consequently where there is no feeling of restraint to mar a perfectly wonderful evening is about the way to describe the thirtieth annual banquet and ball held by the Bronx Branch, New York State Association of Retail Meat Dealers, Inc. It was the aim of the committee in charge to follow the slogan of the Bronx Branch, "a home affair in the home town," and for this reason the dinner last Sunday evening was held at Ebling's Casino in the Bronx.

The tables, accommodating ten or more, were arranged around the room, leaving the center free for dancing. During the dinner, the guests were entertained by radio stars and novelty numbers. The dinner was greatly enjoyed by all present. At its conclusion president Frank Ruggiero made an address of welcome, giving a history of the Branch and its activities, introducing the toastmaster of the evening, busines manager Fred Hirsch.

Mr. Hirsch, as usual, placing his own personal troubles in the background, proved an able toastmaster. The speakers included John Pechler, commissioner of jurors; George Metz, secretary to Judge Hadding, state president David Van Gelder, Frank P. Burck of Brooklyn and Mrs. Charles Hembdt, president of the Ladies Auxiliary.

President Ruggiero presented business manager Fred Hirsch with a check for \$150, as a token of appreciation of his untiring efforts on behalf of the Branch and its members. The door prize, consisting of flat silver, donated by G. Edelstein & Co., was awarded to Mr. Haussmann of the Van Iderstine Co. Souvenirs donated by the A. C. Wicke Mfg. Co., were presented to the gentlemen.

Many friends of the retailers were present, among whom were representatives of Armour and Company, Swift & Co., Bronx Independent Meat Corporation, Van Iderstine Company, A. C. Wicke Mfg. Co., Louis Danzig, H. M. Rubin Co., Fred Schildwachter, The Bronx ice man, attorney Irving Aarons, Mr. Gallagher of Mutual Casualty Co., Miss Sherman of the Butchers' Mutual Casualty Co. and many more.

Among the other branches represented was Brooklyn, by Mr. and Mrs. Frank P. Burck, Mr. and Mrs. William Helling, and Mr. and Mrs. John Hildebrand; Jamaica Branch, Mr. and Mrs. Gus Fernquist, president and Mrs. Chris Roessel and Mr. and Mrs. Wm. H. Wild; South Brooklyn, state president and Mrs. D. Van Gelder, Mr. and Mrs. Joseph Rossman and Mrs. Stewart; Washington Heights, president and Mrs. Chas. Hembdt, treasurer and Mrs. A. Di Matteo, and Mr. and Mrs. Gus Lowenthal; Westchester, Mr. and Mrs. K. Papp; Ye Olde New York Branch, Geo. Anselm and daughter Francis, Mr. and Mrs. Blank, Mr. and Mrs. L. Goldstein, Mr. and Mrs. Oscar Schaefer, Mr. L. O. Washington and Mr. John-son.

Chairmen of the committees to whom the success of this affair was largely due were as follows: Ernest Ritzman, entertainment committee; Michael Roth,

arrangement committee; Frank Fiedlein, floor committee; Sam Bleicher, program committee; Walter Bantz, reception committee; A. Kellerman, press committee and Philip Gerard, special committee.

### AMONG RETAIL MEAT DEALERS.

The general meeting of Ye Olde New York Branch, which was held on Tuesday evening, January 21, had one of the largest attendance on record. Several new members were welcomed into the branch and took great interest in the activities of the evening.

There were two speakers, one of whom was F. C. Foster of the United Thrift Plan, Inc., whose subject was, "Thrift Saving Plan," and the other was Dr. Paul O. Samson, a well-known dietitian and lecturer, who talked on the blending of foods and the importance of regulation in the hours set for meals. He laid particular stress on the fact that to obtain the best possible results from the human machine it is necessary to partake of well-balanced food; to have the substantial meals in the morning and at midday, and to include meat in both of these repasts.

There was also a brief, informal discussion of the efforts that are being made by packers to have the consent decree modified.

Five vocational training classes have been formed in Brooklyn and the students are making splendid progress. Ye Olde New York Branch is establishing its first class next week, and it is expected that another will be formed very shortly. It is planned to have one class for employers and one for employees.

While acting as toastmaster at the 65th annual dinner of the Maennerchor Society of Utica, N. Y., Henry Hoffman surprised his friends by announcing the marriage of his second daughter, Margaret, to Mr. Windshield of the Windshield Scupper Co. in Manhattan on January 15. Mr. and Mrs. Windshield are on a honeymoon trip to California.

The sympathy of the trade is being extended to president of the Brooklyn Branch and Mrs. Anton Hehn upon the passing of the latter's mother.

Rosetta Van Gelder, the popular daughter of state president and Mrs. D. Van Gelder, celebrated a birthday on January 20th.

### FRANK FIROR'S DAUGHTER WEDS.

Josephine A. Firor, daughter of Frank M. Firor, president of Adolf Gobel, Inc., and Lieut. Leslie Haynes Wyman, U. S. A., who is stationed at Monterey, California, were married on Friday, January 10 at the Park Lane hotel by Rev. Dr. Raymond Forman of St. Paul's M. E. Church. The bride had for her matron of honor Mrs. David L. Dodd and Lieut. John Southworth Upham, jr., was best man for Lieut. Wyman. Only the family and intimate friends attended the wedding, following which the couple sailed on the S.S. Pennsylvania for California.

### NEW YORK NEWS NOTES.

Thos. Nash, Cleveland Provision Co., Cleveland, O., visited New York for a few days during the past week.

G. D. Rogers, provision department, Swift & Company, Jersey City, spent several days in Chicago during the past week.

Oscar G. Mayer, president of Oscar Mayer & Co., Chicago, visited New York for a few days during the past week.

Thomas Wilkinson, head cattle buyer for Armour and Company, Chicago, spent a few days during the past week at the plant of the New York Butchers' Dressed Meat Co.

Edward Shute, superintendent of the New York plant of Wilson & Co., was in Chicago during the past week attending the general meeting of all superintendents of the company.

A. C. Wicke, of the A. C. Wicke Mfg. Co., sailed with Mrs. Wicke for Miami, Fla., last Saturday. They will remain in Florida until next May, so Mr. Wicke may recuperate from his recent illness.

Among the visitors to the New York plant of Wilson & Co. during the past week were G. H. Eckhouse, purchasing department, and A. K. Gembick and J. D. Cooney, both of the legal department, Chicago. J. I. Russell of Boston also spent a few days in New York.

The novelty corkscrews distributed at the dinner given by Ye Olde New York Branch and Bronx Branch recently, and donated by the A. C. Wicke Mfg. Co., have become so popular that Mr. Wicke is receiving requests daily for them. One of the latest requests comes from Switzerland, S. C.

Conron Bros. Company has completely renovated and modernized the three story building located at 402-410 West 14th st., New York, into quarters that are most suitable for offices and show rooms. The company believes these rooms will be in ready demand as the building is located in the heart of the market district, Ninth and Washington sts., with the well-known G's restaurant occupying the street floor.

Meat, poultry and game seized and destroyed in the City of New York during the week ending January 11, 1930, is reported as follows by the New York City Health Department: Meat—Brooklyn, 55 lbs.; Manhattan, 146 lbs.; Bronx, 35 lbs.; Richmond, 12 lbs.; total, 248 lbs. Poultry and game—Brooklyn, 97 lbs.; Manhattan, 125 lbs.; total, 222 lbs.

Meat, fish, poultry and game seized and destroyed by the New York City Health Department during the week ending January 18th, 1930, were as follows: Meat—Brooklyn, 50 lbs., Manhattan, 835 lbs. Fish—Manhattan, 75 lbs. Poultry and game—Brooklyn, 45 lbs.; Manhattan, 106 lbs.

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## The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715

*Saves Labor, Trimmings, Shrinkage*Smoke Your Meats in Stockinets and Get Uniformity,  
Sanitation, SQUARE Butts and AppearanceTo get large sales, your Mr. Quality should have the assistance  
of Mr. Stockinet appearanceNumerous Packers Throughout the Country Are  
Why Not You?

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# Liquaspice

PORK SEASONING

The mildest, sweetest Seasoning you can buy—the meat flavor will predominate. Use LIQUASPICE in your Pork Patties and "fancy link breakfast style."

Liquaspice, Inc., 3702 S. Loomis Place, Chicago

## PIONEERS IN QUALITY SEASONING

There is no substitute for QUALITY in sausage or the spices that flavor it. For 43 years we've distributed nothing but top quality spices. If you believe quality sausage builds permanent business, make contact with Bennett Simpson now!

Write today for FREE Samples

**Bennett Simpson & Co.**  
458 Greenwich St. New York City

With a genuine appreciation of our pleasant associations during the past year, we extend to you our best wishes for a New Year of happiness and prosperity.

## WORCESTER SALT

WORCESTER SALT COMPANY  
71-73 Murray St., New York, N. Y.Offices: Boston; Chicago; Detroit; Philadelphia;  
Columbus; Charlotte, N. C.; Buffalo, N. Y.  
Refineries: Silver Springs, N. Y.; Piffard, N. Y.;  
Ecorse, Michigan

## Wilson Boomerang Steak

*Knives Last Longer—  
Cut Better*

Long after the purchase price has been forgotten, Wilson Boomerang Steak Knives go on slicing and cutting, easily and smoothly.

They hold a keen edge longer with less sharpening. Made of double shear steel, hand forged. They're reasonable, too. But at double the price they'd still be the most economical to buy because they last so long.

*"For best results, use Wilson's Steels with Wilson's Knives"*

TRADE MARK



1909

H. Boker &amp; Co., Inc., 103 Duane St., N.Y. City

Sole Agents for

John Wilson, Sycamore St., Sheffield, England

No.  
5979

Less hand scrubbing—  
YOU can clean any sort of equipment—ham  
boilers, hog trolleys, meat hooks, cutting  
tables, vats, grinders or mixers—and do the job  
quickly and easily with Meat Packers' Oakite.  
And you will lower costs, too, because little or  
no hand scrubbing will be needed. Write for  
booklet giving directions and formulas.

Manufactured only by  
OAKITE PRODUCTS, INC.  
20A Thames Street New York, N. Y.

**OAKITE**  
Industrial Cleaning Materials and Methods

## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, good	\$13.00@13.40
Steers, medium	10.75@13.00
Calves, medium, good and choice	10.00@15.00
Bulls, cutter-medium	6.25@ 9.25

## LIVE CALVES.

Vealers, good to choice	\$16.50@19.00
Vealers, medium	11.50@16.50

## LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$13.25@14.50
Lambs, medium	11.25@12.25
Lambs, common	9.00@11.25
Ewes, medium to choice	4.50@ 0.50

## LIVE HOGS.

Hogs, 160-210 lbs.	\$ 10.25
Hogs, medium	10.00@10.50
Hogs, 120 lbs.	9.00@10.00
Roughs	9.00@ 9.00
Good Roughs	9.00@ 9.00

## DRESSED HOGS.

Hogs, heavy	\$ 18.25
Hogs, 180 lbs.	18.25
Pigs, 80 lbs.	18.00
Pigs, 80-140 lbs.	18

## DRESSED BEEF.

## CITY DRESSED.

Choice, native heavy	.24 @26
Choice, native light	.25 @27
Native, common to fair	.22 @24

## WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.23 @24
Native choice yearlings, 400@600 lbs.	.24 @25
Good to choice heifers	.21 @23
Good to choice cows	.16 @18
Common to fair cows	.14 @15
Fresh bologna, bulls	.16 @17

## BEEF CUTS.

Western.	City.
No. 1 ribs	.30 @32
No. 2 ribs	.26 @28
No. 3 ribs	.23 @25
No. 1 loins	.37 @38
No. 2 loins	.33 @36
No. 3 loins	.28 @32
No. 1 hinds and ribs	.27 @30
No. 2 hinds and ribs	.24 @26
No. 3 hinds and ribs	.20 @23
No. 1 rounds	.21 @22
No. 2 rounds	.19 @20
No. 3 rounds	.17 @18
No. 1 chuck	.20 @22
No. 2 chuck	.18 @19
No. 3 chuck	.16 @17
Roasts, reg. 6@8 lbs. avg.	.22 @23
Roasts, reg. 4@6 lbs. avg.	.17 @18
Tenderloins, 4@6 lbs. avg.	.60 @70
Tenderloins, 5@6 lbs. avg.	.80 @90
Shoulder clod	.10 @11

## DRESSED VEAL AND CALF.

Prime veal	.28 @30
Good to choice veal	.23 @26
Med. to common veal	.15 @21
Good to choice calves	.18 @22
Med. to common calves	.14 @18

## DRESSED SHEEP AND LAMBS.

Lambs, prime	.26 @27
Lambs, good	.23 @25
Sheep, good	.13 @14
Sheep, medium	7 @10

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	.22 @23
Pork tenderloins, fresh	.50 @55
Pork tenderloins, frozen	.45 @50
Shoulders, city, 10@12 lbs. avg.	.17 @18
Shoulders, city, 10@12 lbs. avg.	.16 @18
Butts, boneless, Western	.22 @23
Butts, regular, Western	.20 @21
Hams, Western, fresh, 10@12 lbs. avg.	.22 @23
Hams, city, fresh, 6@10 lbs. avg.	.25 @26
Picnic hams, Western, fresh, 6@8 lbs. avg.	.15 @16
Pork trimmings, extra lean	.20 @21
Pork trimmings, regular, 50% lean	.12 @13
Spareribs, fresh	.16 @17

## SMOKED MEATS.

Hams, 8@10 lbs. avg.	.23 @24
Hams, 10@12 lbs. avg.	.23 @24
Hams, 6@8 lbs. avg.	.22 @23
Picnics, 6@8 lbs. avg.	.16 @17
Picnics, 6@8 lbs. avg.	.16 @17
Beef tongue, light	.30 @32
Beef tongue, heavy	.32 @34
Bacon, boneless, Western	.22 @23
Bacon, boneless, city	.20 @22
Pickled bellies, 8@10 lbs. avg.	.17 @19

## THE NATIONAL PROVISIONER

## FERTILIZER MATERIALS.

## BASIS NEW YORK DELIVERY.

## Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.10
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Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	2.00
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Blood, dried, 15-18% per unit.	3.80
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Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory	Nominal
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Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.30 & 10e
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Fish scrap, acidulated, 8% ammonia, 3% A. P. A., f.o.b. fish factory	3.75 & 5e
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Soda Nitrate, in bags, 100 lbs. spot.	2.14
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Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.00 & 10e
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Tankage, unground, 9@10% ammonia	3.75 & 10e
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## Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton c.i.f.	26.00
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Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.	36.50
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Acid phosphate, bulk, f.o.b. Baltimore, per ton, 10% phosphoric acid	9.00
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## Potash.

Manure salt, 20% bulk, per ton	12.50
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Kainit, 12.4% bulk, per ton	9.10
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Muriate in bags, 50% bulk, per ton	36.75
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Sulphate in bags, basis 90%, per ton	47.75
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## Beef.

Cracklings, 50% unground	1.00
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Cracklings, 60% unground	1.02
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## MEAT SCRAPS, GROUND.

Meat Scraps, Ground.	
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## BONES, HOOFS AND HORNS.

Round shin bones, avg. 45 to 50 lbs., per 100 pieces	12.50
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Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	8.50
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Black knuckle hocks, per ton	50.00
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White hocks, per ton	55.00
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Thigh bones, avg. 80 to 90 lbs., per 100 pieces	11.00
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Horns, according to grade	200.00
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## NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Jan. 18, 1930, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

## Cattle. Calves. Hogs. Sheep.

Jersey City	4,177	7,305	713	26,048
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Central Union	2,774	1,532	275	19,287
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New York	364	2,874	28,900	10,298
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Total	7,815	11,711	29,987	56,233
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Previous week	8,331	12,011	25,645	46,095
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Two weeks ago	7,222	11,484	13,330	39,767
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## Lincoln Farms Products

## Corporation

## Collectors and Renderers of

## Bones FAT Skins

## Manufacturer of Poultry Feeds

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NEW YORK CITY

Phone: Caledonia 0114-0124

Factory: Fisk St., Jersey City, N. J.

## Emil Kohn, Inc.

## Calfskins

Specialists in skins of quality on

consignment. Results talk! Information gladly furnished.

Office and Warehouse

407 East 31st St.

NEW YORK, N. Y.

Caledonia 0113-0114

5, 1930.

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② 2.10  
② 2.00  
② 3.00

Nominal

1.30 & 10c

.75 & 50c  
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